

Basement
Stacks

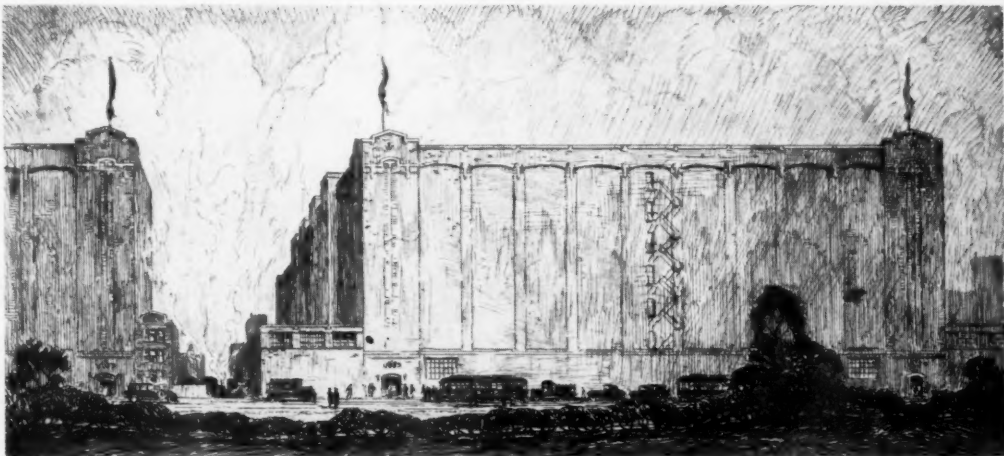
THE NATIONAL Provisioner

THE MAGAZINE OF THE
Meat Packing and Allied Industries

Volume 88

FEBRUARY 4, 1933

Number 5



Make This Plant Your Annex!



KANSAS CITY—
United States Cold Storage Company

500 East Third Street
Kansas City, Missouri



DETROIT—
United States Warehouse Company

1440 Wabash Avenue
Detroit, Michigan

GONE are the snows of yesteryear,
And gone are the hopes for big hog
runs in January.

BUT Spring is coming—you will still
be happy if you make provision **NOW**
for your future needs by sending us
products to store and cure.

United States Cold Storage & Ice Co.

2101 W. Pershing Road

Chicago, Illinois

The Improved "BUFFALO" Fat Cutter

*Designed to produce more uniform cubes —
smaller in size and practically without waste!*



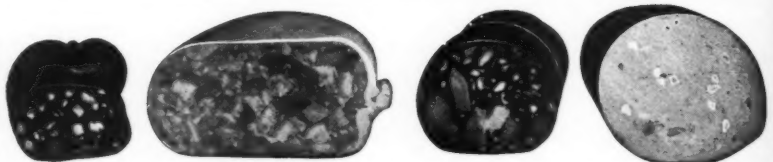
Knife heads furnished
with cutter to turn out
 $\frac{1}{4}$ -inch cubes.

Extra knife heads fur-
nished to cut cubes $\frac{3}{8}$
and $\frac{1}{2}$ inches.

CAPACITY:
400 pounds per hour

USE a "BUFFALO" Fat Cutter
to cut up cubes of pork fat,
cooked tongue and cooked meats
for making blood sausage, head
cheese, mortadella, bologna and
other sausage specialties.

This machine does as much work
as 5 men can do by hand. Re-
duces overhead and production
costs. A great time and labor saver.



A few types of sausage specialties made with the use of a
"BUFFALO" Fat Cutter

*Write for full information
and price*

JOHN E. SMITH'S SONS COMPANY, Buffalo, N.Y., U.S.A.

*Manufacturers of "BUFFALO" Silent Cutters, Grinders, Mixers,
Stuffers, Casing Pullers, Bacon Slicers and Fat Cutters*

Chicago Office:
4201 S. Halsted St.

Canadian Bacon *Styled in* **VISKINGS**

is building new sales records

Many packers are commenting on the decided effect being made on the buying public by casing their Canadian Bacon the appetizing Visking way. Goodness is retained and while the eye appeal has much to do with the increased consumption, the original flavor is so efficiently protected that the consumer experiences a new taste satisfaction and repeat purchases come oftener. Also, Viskings insure absolute uniformity and permanent identification is made possible with your name and brand printed on the casing.

**SEND
for**

our circular illustrating the inexpensive equipment required and the simple process of stuffing Canadian Bacon in Junior Bung Size Viskings

The Visking Corporation cooperates with manufacturers with an intensive dealer help campaign to create a bigger sausage consumption.

Reg. U. S.



Pat. Off.

THE VISKING CORPORATION
6733 WEST 65th STREET CHICAGO, ILLINOIS

Canadian Representatives: C. A. Pemberton & Co., 189 Church St., Toronto, Ontario
—Representatives for Great Britain: John Crampton & Co., Ltd., 31 Princess St., Cornbrook, Manchester, S.W., England—Representatives for France and Belgium: Fabre et Cie, 35 Rue de la Hale Coq., Aubervilliers, Seine, France.

MADE IN AMERICA BY AMERICANS

The most practical, economical and scientifically correct meat grinder knives and plates in existence are the O. K. Knives and the C. D. Plates. Proof of these facts is that all the large packers and most of the prominent sausage makers in this and foreign countries have adopted the O. K. Knives and C. D. Plates as standard equipment in their plants.

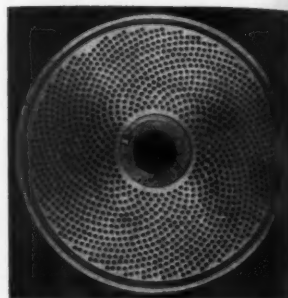


The O. K. Knife—showing one blade detached—can be changed in a minute. A knife for immediate use. A KNIFE for ALL MAKES and STYLES of Grinders in existence.

The C. D. Reversible angle hole plate and the O. K. Reversible angle hole plate are a tremendous achievement! They will outwear any two other plates. Write today for more particulars.

Send for our catalog and price list giving detailed information and constructive advice on how to take care of your meat grinder.

**The Specialty
Manufacturers Sales Co.**
2021 Grace Street, Chicago, Illinois



New C. D. Reversible Plate. Can be used on both sides.



O. K. Angle Hole Reversible Plate. Can be used on both sides.

TODAY'S OUTSTANDING FEATURES *presented in ADELMANN Ham Boilers*

Close Fitting Cover

seals container tightly, permitting ham to cook in its own juice. Greatly improved flavor!

Elliptical Springs

maintain constant even pressure over entire cover and prevent tilting. Hams are permitted to expand while cooking. Less shrinkage!

Rounded Corners and Plain Cover

make ADELMANN Ham Boilers easy and simple to clean. No difficult-to-reach nooks or crannies.

Self-sealing Principle

insures wonderfully flavored products of perfect shape and texture—hams that will increase sales, build profits.

Type "OE" Cast Aluminum Boiler



Liberal Trade-in

Generous allowance made on old equipment toward the purchase of new, modern, efficient ADELMANN Ham Boilers make it *profitable* to dispose of worn or obsolete equipment. Write for details.

Adelmann Ham Boilers

—"the kind your ham makers prefer"—are made in a complete range of sizes in Cast Aluminum, Tinned Steel, Nirosta Metal and Monel Metal. Cast Aluminum boilers built to individual specifications where fifty or more are involved. Write for details.

HAM BOILER CORPORATION

Office and Factory, Port Chester, N. Y.

CHICAGO OFFICE: 332 S. MICHIGAN AVE.

European Representatives: R. W. Bollans & Co., 6 Stanley St., Liverpool & 12 Bow Lane, London—Australian and New Zealand Representatives: Gollin & Co., Pty. Ltd., Offices in Principal Cities—Canadian Representative: Gould, Shapley & Muir Co., Ltd., Brantford, Ont.

MOST PROFITABLE INVESTMENT OPPORTUNITY



If you cannot afford to sell your product at your competitor's price, check into your cost of production.

A large operator, who recently purchased "BOSS" Hog Killing Equipment, approximating \$25,000, tells us:

"We feel we will save the cost of this equipment in one year's time."

He is absolutely correct and we can show you that it is being done.

Eliminate your No. 2 product due to machine cuts and tears.

Eliminate the use of rosin and improve the appearance of your hams and bacon.

"BOSS" Hog Killing Equipment Will Do the Trick

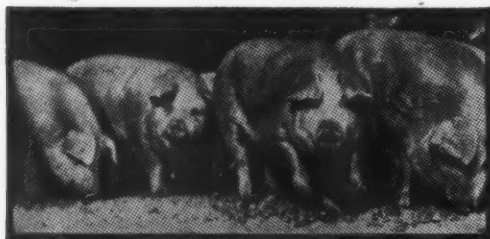
The Cincinnati Butchers' Supply Corporation

3907-11 S. Halsted St.,
Chicago, Illinois

Mfr. "BOSS" Machines for Killing,
Sausage Making, Rendering

1972-2008 Central Ave.,
Cincinnati, Ohio

*Consult us for
most practical
Layouts*



These Nice Lean Little Pigs Went to Market??

They were entertained by four big handsome white coated men. The sweet cool room made them accept freely the sharp knives and sweet smelling spices. O Boy, what sausage they made! "GRIFFITH Seasonings" were

applied. The selected distilled spices gave out an aroma that made the housewife smile. This is the time to season safely and build your pork sausage for the season. We are judges of spices, and select only the best whole spices.

GRIFFITH'S

LIQUID SAUSAGE SEASONINGS and DRY SOLUBLE SPICE

Griffith's Liquid Spice is the choice of many of the best sausage makers. It is readily used in the silent cutter. A Rich, Lasting Flavor, and is Economical.

Liquid Sausage Seasonings are natural juices distilled from the herbs such as sage, marjoram, and bay. The extracts come

from mace, nutmegs, and peppers. All mated and emulsified. Use 3 to 4 ounces to a hundred pounds of freshly chopped lean cuts.

GRIFFITH'S "DRY SOLUBLE SPICE" is All the Flavor of the whole spice reduced in a dry mix. A Rich Savory taste.

DIRECTIONS
Use 6 to 8 oz. to each 100 lbs. of well-chilled chopped meat.

LISTEN
We make approved "Country Style Pork" and "Farm Style Pork" seasonings. These approved seasonings are pure and meet B. A. I. requirements. They hold your sausage in their natural pink condition.

Keep your meats cold.



Sensible Seasoning

THE GRIFFITH LABORATORIES

1415-25 W. 37th ST., CHICAGO, ILL.
Canadian Office: 532 Eastern Ave., Toronto, Ont.

WEST CARROLLTON GENUINE VEGETABLE PARCHMENT

THERE IS NO
SUBSTITUTE
FOR GENUINE
VEGETABLE
PARCHMENT

To thoroughly protect the product and present it attractively to the consumer is the reason for the modern package. For meat products West Carrollton Genuine Vegetable Parchment does that job supremely well. Its positive sanitary protection and attractive appearance recommend it to modern packers who believe their products profit in dollars and cents sales return by use of the best.

**THE WEST CARROLLTON
PARCHMENT COMPANY**
WEST CARROLLTON, OHIO
OUR 37th YEAR SERVING THE FOOD INDUSTRY

Yes Sir, the Alberger Process means a Lot to Meat Packers!

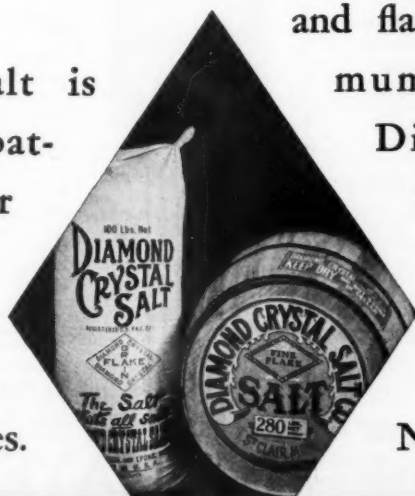
*Made by the exclusive Alberger Process, Diamond Crystal Salt is flaked and

*Uniform in color
Uniform in size of grain
Uniform in screen analysis
Uniform in chemical analysis
Uniform in solubility*

Year in, year out, Diamond Crystal Salt averages 99.9% pure—or better

THE SALT deposits from which Diamond Crystal is produced are among the purest known, and yet the Alberger Process* removes weekly *more than 12,000 lbs. of impurities.*

No other salt is made by the patented Alberger Process*, which offers you such freedom from harmful impurities.



Whether it be in pickle cure, dry cure, or in the making of sausage, its dependable quality and uniform grain will assure better color and flavor with a minimum of shrinkage.

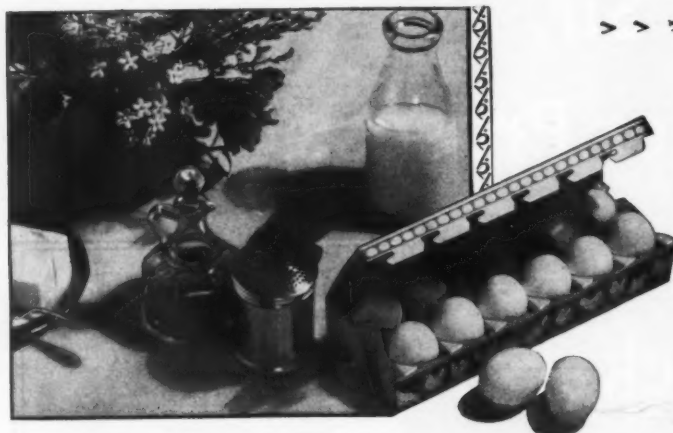
Diamond Crystal Salt Company, (Inc.), Bulk Department, 250 Park Avenue, New York, N. Y.

DIAMOND CRYSTAL SALT

© 1932, G. F. Corp.

A GENERAL FOODS PRODUCT

A QUALITY SETTING



> > > FOR YOUR EGGS

IT IS not the gem only, but the setting also; not the actor alone, but the scenery too. So with eggs; the carton must provide a pleasing background. It must reflect that quality for which women still pay a premium.

Large, high grade eggs--that is the picture, when your eggs enjoy the setting of the Self-Locking Cushion Carton.

Samples Gladly Sent Upon Request

SELF-LOCKING
EGG CUSHION CARTONS
SELF-LOCKING CARTON CO.
589 E. Illinois St. CHICAGO Phone Superior 3887

A FEW WELL-KNOWN USERS

Swift & Company
Morris & Co.
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Armour and Company
National Tea Co.
American Stores Co.
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Young's Market Co., Inc.
Southern Grocery Stores, Inc.

Bowman Dairy Co.
Beatrice Creamery Co.
Borden's Farm Products Co.
Land-O-Lakes Creamery, Inc.
Economy Grocery Stores Corp.
Golden State Milk Products Co.
The Kroger Grocery & Baking Co.
Washington Co-op. Egg & Poultry Ass'n.

SIZE

SIZE in itself is no asset to any business—it does however, impose on an organization, a degree of leadership which it must assume whether it will or not. With this thought uppermost in our minds, we shall continue to maintain the leadership we have attained and continue to produce

QUALITY-CONTROLLED STOCKINETTES

for our present clients and the industry as a whole of which they are a part.

Fred C. Lehn
State 1637
222 West Adams St., Chicago, Ill.
Selling Agent

THE ADLER COMPANY
CINCINNATI

The World's Largest Knitters of Stockinette Fabrics

The Man Who Knows



The Man You Know

PERFECT FLAVOR

—a necessity for profitable volume!

The most profitable asset any sausagemaker can have is a reputation for fine flavor and uniformly perfect product. That is why it's so foolhardy to endanger your reputation by using anything but the best seasonings—H. J. Mayer's Special Sausage Seasonings are the best—especially when you consider that the largest possible saving you can make when price buying is only 1/14c per pound of sausage—only \$00.000714! Write for details.

Beware of products bearing similar name—only H. J. Mayer makes the genuine H. J. Mayer products listed.

Makers of the genuine H. J. Mayer Special Frankfurter, Bologna, Pork Sausage (with and without sage), Braunschweiger Liver, Summer (Mettwurst), Chili Con Carne, Rouladen Delicatessen and Wonder Pork Sausage Seasonings.

H. J. MAYER SPECIAL SAUSAGE SEASONING

H. J. MAYER & SONS CO.
6819-27 S. Ashland Ave., Chicago, Ill.
Canadian Office, Windsor, Ontario



5

POINTS

TO THE

GOOD-

YOUR sausages, meat loaves, and other meat products jump into the lead, five points to the good, when fresh, fat-free milk solids are introduced.

The experience of leading manufacturers of ground meat products, supported by the careful investigations of research technicians emphasizes the distinct advantages gained through the use of Dry Skim Milk:

1. Much higher food value.
2. Milder and richer flavor.
3. Good keeping quality.
4. Lighter and creamier color.
5. Better moisture retention.

Dry Skim Milk provides these valuable sales points without increasing the cost of your product. It will be of special interest to you to learn how these results are obtained. Bulletin Number 801 on Dry Skim Milk in Meat Products is yours for the asking.

American Dry Milk Institute, Inc.

ROOM 1358

221 North La Salle Street, Chicago, Ill.

Milk

DRY SKIM

American Dry Milk Institute, Inc.
Room 1358, 221 N. La Salle St., Chicago, Ill.

Please send me Bulletin Number 801 on Dry Skim Milk in Meat Products. No obligation.

Name

Company

Address

City State

DO YOU KNOW ABOUT HACKNEY'S NEW APPLICATIONS OF *special metals*?

After more than two years' study, our engineers have made some new developments in special metals for containers.

We cannot say, at this time, just how important or far-reaching they will be.

It is impossible to tell, for instance, what influence nickel-clad steel containers will have on industries now unaware of its possibilities.

New economies and new uses may arise. A careful study of your present methods would seem advisable, and we would be pleased to work with you on the subject.

PRESSED STEEL TANK COMPANY

1187—208 S. La Salle St. Bldg., Chicago, Ill.

6635 Greenfield Ave., Milwaukee, Wis.

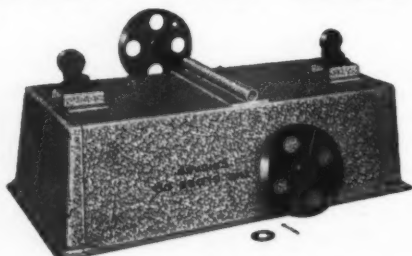
1362 Vanderbilt Concourse Bldg., New York, N. Y. 303 Roosevelt Bldg., Los Angeles, Calif.

Hackney
MILWAUKEE

CONTAINERS FOR GASES, LIQUIDS AND SOLIDS



BUILT TO LAST!



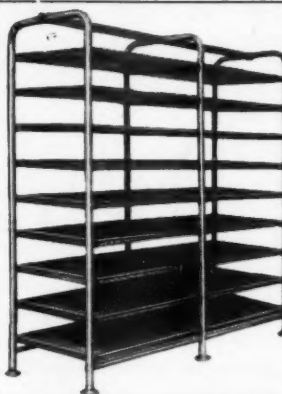
Sausage Meat Truck No. 103

The boltless method of anchoring the running gear to the body is a feature found only in Globe Trucks. Globe construction eliminates all bolts and rivets from the body, making the interior smooth, sanitary and easily cleaned.

One glance at the strong, sturdy construction of this sausage meat truck will convince you that this is a truck that is built for hard work, a truck that will cut costs through perfect performance. And it's a GLOBE truck—a positive guarantee of a long, useful life. Write for details!

THE GLOBE COMPANY

818-28 W. 36th St. Stock Yards Sta. Chicago, Ill.



DOUBLE OFFAL RACK and TRAYS

New Style. Made of 1 1/4" standard galvanized pipe. 2' 6" wide, 6' 6" long, 6' 6" high. Slides 1 1/2 x 1 1/2" galvanized angle iron. Trays slide in from front. Clean, sanitary, sturdy. Write for details and catalog.

DUBUQUE

Steel Products Co.
Sheet Metal Dept.
Kretschmer-Tredway Co.
Dubuque Iowa

Write for Samples of BEMIS STOCKINETTE

That's the best way to find out what a really fine product we have. The prices are right, too. And you get "Bemis Service" with every order!

BEMIS BRO. BAG CO.
St. Louis, Mo.



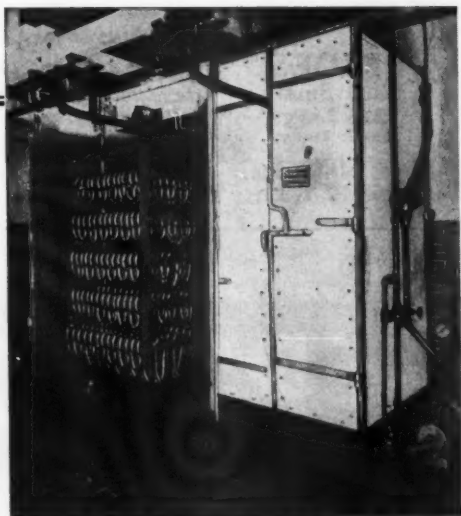
BETTER PRODUCT *increases sales* LOWER COSTS *give greater profits*

Evenly cooked, better looking and uniformly colored products are a certainty with the Jourdan Process Cooker. The superior article it produces will increase demand for your product.

In addition to producing a faster selling product, this modern cooker saves money in lower labor costs, steam, color, reduced shrinkage and less rejected product. You can make no more profitable addition to your sausage department than the Jourdan Process Cooker.

It will pay you to learn more about this machine. Write today!

JOURDAN PROCESS COOKER



Fully Protected Under U. S. Letters Patents

Jourdan Process Cooker Company
814-32 West 20th St. Chicago, Ill.

SUPERIOR *in construction and performance*



UNEXCELLED *for building sales!*

The K & J Process Cooker produces *better* meat loaves — loaves that look better, taste better, *sell* better — and produces them at lower cost! The exclusive K & J juices-sealed-in principle guarantees high quality, low operating cost, minimum shrinkage.

Cooking shrink is cut to 1 to 3% per pound; only 15 minutes cooking time per pound required! Juices are kept in the container and re-absorbed into the product. By adding ham juices saved from ham boiling operations by the K & J Type C Retainer, an actual *gain* in product weight can be made!

Only K & J offers such remarkable advantages, such large savings! Take advantage of them today. Write for details!

—K & J— PROCESS COOKER

R. E. JORDAN & CO., Inc., Baltimore, Md.
900 North Caroline Street

B & D SCRIBE SAW**NEW! IMPROVED!**

Modern features insure even greater efficiency and lower costs than ever before!

1. **Gears** are larger and heavier, giving double life and strength. Inclosed in frame, making it acid and dirt proof. Gears revolve in grease which is applied with a grease gun.
2. **Motor** has 25% more power. Connections to motor and line assemble in switch box so that no wires need be cut for cleaning or repair work.
3. **Switch** has more positive lever control, insuring longer life.
4. **Bearings.** Larger annular ball bearings in motor heads.
5. **Ball Races** have been increased in size to insure longer life.

LIBERAL TRADE-IN

You can now get a liberal allowance for your old pork scribe saw on the purchase of one of the 1932 B & D SCRIBE SAWS. This makes it easy and economical for you to replace worn out or obsolete scribe saws with the best, latest, most modern on the market. Send today for complete details.

B & D SCRIBE SAW**Best & Donovan**

Sole Distributors

332 S. Michigan Ave.

Chicago Illinois



Easily removed from frozen
bacon

It pays to square up your bacon for slicing — especially when you use the

Quick Strip

Bacon Mould. Circular on request.

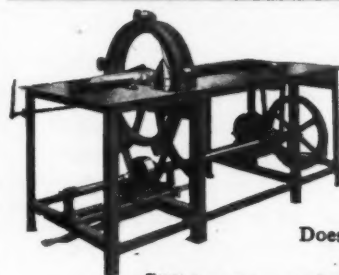
J. W. HUBBARD CO.

Manufacturers of a complete line of packing house machinery and equipment

718-732 West 50th St.

Chicago

WHEN YOU THINK OF EQUIPMENT, THINK OF HUBBARD

**Loin Roll Wrapping Machine***Indispensable*

For winding twine around Pork Loins

Does the work faster, better and more uniform.

[Write for catalog of our
complete line of machinery]

Manufactured solely by

Berg-Michel Machinery & Supply Company
824 W. 36th St. Chicago, Ill.

**NEW SYSTEM**

Produces the finest meat loaves and roasts at lower cost and greater efficiency.

Two sizes:

36 loaves or roasts
60 loaves or roasts

Names of users and complete details on request.

PRICES
\$300 Small
325 Large
F.O.B. Factory

M. BRAND & SONS, Inc.
410 E. 49th St., N. Y. City

ROTARY OVEN

Subsidiary of
WESTERN PIPE &
STEEL CO. OF
CALIFORNIA

**STEEL
PRODUCTS
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608 S. DEARBORN
STREET
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CURING TANKS, BELLY BOXES, AND ALL TYPES OF TRUCKS
AND STEEL EQUIPMENT FOR THE PACKING PLANT

H.P.S. NEWS

C. CARR SHERMAN, Editor

Vol. 4

FEBRUARY 4, 1933

No. 4



Dairy BRAND

The word "Dairy" is perhaps the best possible one-word identification of the fine meats produced in southern Minnesota by Geo. A. Hormel & Co.

The Hormel plant was not located in Austin by accident. In 1891 Geo. A. Hormel, then a traveling hide buyer, visualized the possibilities of killing at home the super-fine hogs raised in this world famous

dairy district. From his idea and ideal developed the institution which bears his name and produces the famous Dairy Brand Meats.

Equally important is the brand name "Flavor-Sealed" which both identifies and describes the new line of vacuum cooked canned meats pioneered by this same progressive company.

It's Easier to Put on One Coat Than Two!

And it's also easier — and less expensive to wrap meat with one sheet of paper than with two!

H. P. S. Master Freezerwrap is the new sheet which, with one wrapping, gives even greater protection to hams and bellies than was heretofore possible with two wrappers.

With this sheet the cost of wrapping hams and bellies is nearly cut in two — for there's a big saving in labor as well as in the cost of paper.

Generous samples gladly furnished.

H. P. Smith Paper Company

H. P. S. Waxed and Oiled Packers Papers

1130 West 37th Street

Chicago, Ill.

UNIFORM QUALITY

for a great many YEARS



PRODUCTS

E Gothaer
 E H/C Summer
 Thuringer H/C
 Summer
 B/C Salami
 (all grades)
 E Milan
 Crescent Milan
 E Peperoni
 E Prosciutti
 E Capicola
 Capicola, Dolce
 E Alpino
 E Genoa
 Crescent Brand Genoa
 E Sicilian
 E Export Nola

Ask any old Circle E customer about the quality of the products he buys, and about its uniformity. Unless he wants to keep a good thing to himself, he will tell you that aside from satisfactory dealing with the house, he continues to buy and sell Circle E products because the quality is high and every shipment is exactly like the one before.

Once a concern has joined the ranks of Circle E customers, it rarely changes. There must be a reason—and there is! A number of reasons, in fact.

Here they are: High quality, rigid uniformity, a good margin, brand protection, and fair treatment.

Special Deals to Distributors

Distributors have problems that vary with the territory and the conditions existing in it. Circle E offers a plan which will meet your requirements. It will pay you to get the details. Write today, outlining your needs.

Circle E Provision Company

UNION STOCK YARDS - - CHICAGO, ILLINOIS

Vol. 8

Co

The ways

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THE NATIONAL Provisioner

THE MAGAZINE OF THE

Meat Packing and Allied Industries

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OFFICIAL ORGAN OF THE INSTITUTE OF AMERICAN MEAT PACKERS

Vol. 88. No. 5

FEBRUARY 4, 1933

Chicago and New York

Controlling Temperatures in Meat Plant

Automatic Regulation in Hog Killing Cuts Labor Costs and Assures Better Carcasses

1.—Temperature Regulation in Hog Dehairing

There are right and wrong ways to scald hogs.

When the proper equipment is installed, and when procedure which experience and tests have demonstrated is the proper one is used, then processing costs are kept low and better carcasses are produced.

When inadequate equipment is in use, and haphazard and rule-of-thumb methods are followed, then processing costs are increased, later operations are slowed up, and damage to carcasses is very apt to result.

Two factors—time and temperature—are important in determining results that will be secured in the hog scalding vat and dehairing machine—assuming, of course, that the latter device is of the modern type and is well maintained.

Vat Capacity and Temperatures

If the temperature in the hog scalding vat is comparatively high,

then less time for scalding will be required. If the temperature is lower it follows that hogs must be left in the scalding vat for a longer time.

The temperature at which the hog scalding water is maintained, therefore, is dependent within a somewhat narrow range on the length of the hog scalding vat and the rate of kill, inasmuch as the hogs travel from one end of the vat to the other.

In deciding on the size of this vat the rate of kill usually is taken as the starting point for such simple calculating as must be done.

Ideas differ, but it is now quite generally agreed that carcasses should be subjected to temperatures little if any higher than 142 degs. Fahr. These temperatures may run as low as 132 degs. Fahr.

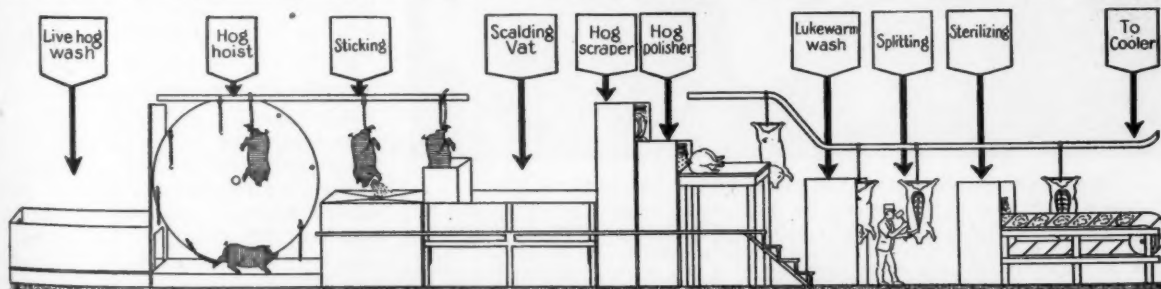
As a rule, the hog is left in the scalding vat for six minutes. This scalding time may vary somewhat, depending on the season of the year, the degree of

softness of the water and perhaps some other factors. But it safely may be taken as the basis on which to start some experimental work to determine the best scalding time and temperature for any particular conditions or determining the size of the scalding vat needed for the average day's kill.

How Vat Size Is Figured.

Hogs pass sideways through the scalding vat. The width of the vat, therefore, must be somewhat greater than the average weights killed. Usually from 12 to 18 in. are allowed in the length of the vat for each hog in it at one time. In addition, about 3½ or 4 ft. are allowed at the receiving end for dropping the hog into the vat. If a throwout is installed at the delivery end of the tub about 4 ft. are allowed for installing this device. If carcasses are removed from the tub on a conveyor, then from 6 to 8 ft. additional in the length of the tub must be provided.

Figuring on the basis of a kill of 500 hogs per hour, and using the foregoing figures, the hog scalding tub should not



WHERE TEMPERATURES IN HOG HOUSE MUST BE WATCHED TO SAVE MONEY.

be less than 52 or 53 ft. long. It will be about 5 ft. 6 in. to 6 ft. wide and about 3 ft. 6 in. deep. If an automatic ducker is to be installed the vat should be 2 ft. deeper or 5 ft. 6 in. This latter device is now in general use in plants where expenses are watched carefully, its cost being justified in the saving in labor it makes.

Earlier hog scalding vats were made of wood, and some packers still prefer vats of this material, as it transmits heat less readily than some others. The disadvantage of wood is that it is not permanent and is less easily kept clean.

Cast Iron Vats Popular.

Concrete seldom is used. A concrete vat must have a very secure foundation, otherwise cracks are very sure to develop. And as the killing room often is located on an upper floor of the plant, a solid foundation is not always available.

Cast-iron hog scalding tubs are growing in popularity. These are built up of sections, bolted together. Such tubs are easily installed, are permanent, easily kept clean and can be disassembled quickly and easily if building alteration or equipment rearrangement is undertaken. Some are equipped with water circulators, such as exhibited at the recent packers' convention by the Cincinnati Butchers Supply Corp.

With a scalding vat of the proper size to handle the average rate of kill, the process of scalding then becomes one of maintaining the proper temperature of scalding water, keeping the hogs

passing through the tub in the proper interval of time, and keeping them properly submerged in the scalding water. This last operation, of course, is performed automatically when the tub is equipped with a ducker.

Slacked lime is quite often used to soften the scalding water, being effective and economical. Two pails of common unslacked lime are used at the start of the kill in a 40 ft. vat. An additional pail is added every hour while killing is in progress.

Trouble in Scalding Vat.

Quite often, when dehairing results are poor, the first reaction is to blame the dehairing machine. Usually, if the machine is properly maintained, the fault does not lie here, but in the scalding tub.

The men at the scalding tub have many other duties—such as submerging the hogs, pushing them along, watching for "sinkers," guiding them into the dehairing machine, etc.

The plant superintendent rarely visits the scalding tub, and when asked sometimes cannot recall exactly what scalding temperature was being used!

In killing several hogs a minute and dropping them into the tub at a temperature over 40 degrees lower than that of the scalding water, while occasionally admitting water to the tank to maintain the proper level, the unceasing attention of one man would be required for the regulation of temperature. And even then he must be a superman if he keeps his temperature even and steady within a range of several degrees.

Yet any real student of packinghouse practice will tell you that the most important points to be considered in the proper cleaning of hogs are the temperature of the scalding water and the length of the tub.

Most Important Points.

If the tubs happen to be relatively short, considering the number of hogs to be scalded, a temperature of perhaps 142 degrees Fahr. will be used. On the other hand, if the tub has ample capacity, 135 to 140 degrees Fahr. may be used. The longer tub and the lower temperature is much more desirable.

But regardless of the size of the tub and the rate of kill, there is a certain temperature range at which best dehairing results are obtained. Anything above that range fairly cooks the hair into the hide of the animal, and anything below it does not properly loosen the hair. So that any other temperature except the proper one is really very extravagant and wasteful.

Wrong Temperatures Expensive.

How often do we hear the superintendent of a plant remark, "Oh, no, we have no trouble in keeping our scalding water at the correct temperature. We have an old operator who is very expert, and who can tell more about that water and do better work than any regulator!"

Such talk as this is a survival of the "secret process" days of the meat packing industry, when certain men about the plants were popularly supposed to possess secrets of processing which were almost magical in effect.

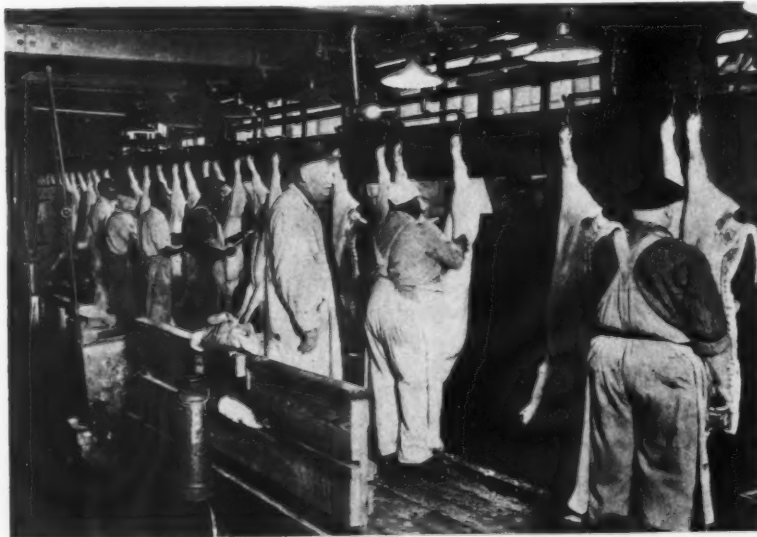
The hog scalding is often credited with unusual powers, and it is mistakenly supposed that his judgment is better than automatic control. Yet these same plants have frequent dehairing troubles.

There must be some "alibi," and usually it is blamed on the dehairing machines, which may be actually operating properly.

During the rush hours, or when help is short, the man who is supposed to look after the temperature regulation is usually busy doing something else. The only time he looks after temperature regulation is when he notices that the hair is not properly loosened, and then he lets in a large amount of steam in a hurry. This naturally causes the dehairing results to be spasmodic.

The Efficient Superintendent

Really efficient plants are equipped with temperature regulators, backed up by recording thermometers. A record of every day's operation is placed on the superintendent's desk the following morning. He does not have to guess whether his hogs were properly scalded the day before. And if there is any trouble in cleaning his hogs it is up to



POOR DEHAIRING SLOWS UP OPERATIONS AND BOOSTS COSTS.

For best efficiency on the hog dressing rail, carcasses must come to the workmen regularly and steadily. Idle fingers on the overhead chain mean idle time and increased costs. When hogs are detoured because of faulty scalding and improper dehairing, the killing cost per head is practically doubled, as almost every operator from the header to the gut runner loses time. If the conveyor is set at a slower rate of speed to compensate for such throw-outs, the efficiency of the gang from the header back to the shackler is reduced. Efficiency on the hog dressing rail starts in the scalding tub.

the operation of the dehairing machine.

Each manufacturer of dehairing machines is a strong advocate of automatic temperature regulation in the scalding vat, because he knows that is the only way his machines will ever receive a square deal.

Water in Dehairing Machine.

As a matter of fact, the superintendent should be the strongest advocate of temperature regulation, because it gives him a real control of his operation and assures him good clean hogs, providing his dehairing machine is functioning properly.

Also, of the utmost importance in good hog cleaning work is the temperature of the water in the dehairing machine itself.

To obtain truly satisfactory results in these machines, plenty of water of uniform temperature should be used. Automatic temperature regulation is the only sure way of maintaining this uniform temperature.

How Money Is Saved.

When it is considered that the initial expenditure and maintenance of these regulators and recording thermometers is so small, and the results of uncertain temperatures so costly, it is really surprising that any progressive meat packing establishment is operating without them.

The extra work caused by improper results in the dehairing machines is often enough to pay for a regulator installation within a few days.

If proper dehairing is not accomplished in the machine, the products of the hog will never look as good as if proper work had been accomplished to start with.

And if the men on the tub are able to give their entire time to preparing and feeding the hogs into the machine without any thought of temperature, there will be a direct labor saving at that point also.



MODERN DEHAIRING AN ACCURATE OPERATION.

To keep replacement costs low cast iron sectional tubs are used. These are equipped with regulators to maintain the water at the correct height and at the proper temperature. Good scalding cuts costs on the rail and reduces damage. (Photo Courtesy Allbright-Nell Co.)

It is not intended to imply that maintaining a uniform, proper temperature in the scalding vat is the only requisite for good dehairing results, because such certainly is not the case. In addition to proper temperature control, it is important to be sure that the hogs are kept uniformly submerged. Otherwise part of the animal will be clean, and yet a long streak of hair will remain where he has been insufficiently scalded.

Other Hog Scalding Requirements.

It is also important that the scalding water shall be soft, as hard water does not seem to have the proper loosening effect upon the hair.

But the other considerations of good hog scalding practice make proper temperature control of even greater importance. The superintendent who knows that his temperatures are properly controlled does away with the chief cause of trouble and is in much better position to fix the responsibility for improperly-cleaned hogs.

If his scalding tub is long enough so hogs are being given plenty of time, and if the water is soft, the superintendent can quickly check up by watching to see whether or not his hogs are being kept properly submerged.

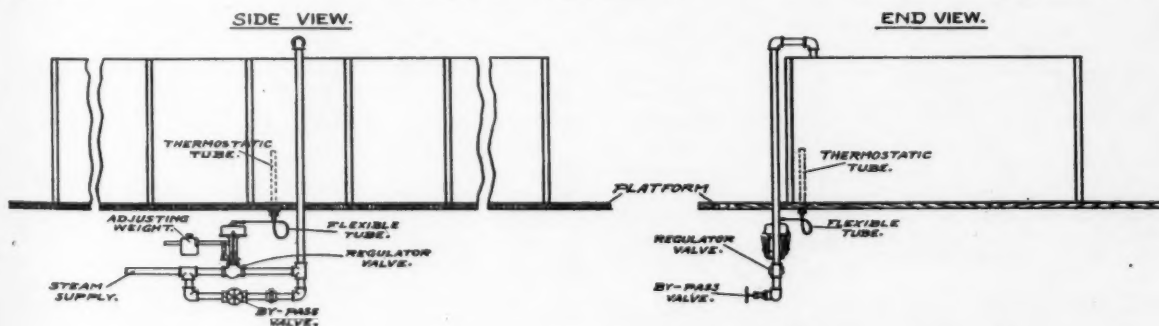
Temperature Control Important.

If they are properly submerged, and his trouble still continues, he knows that the trouble is in his dehairing machine. He then checks up to see if the beaters are in good shape, and if so he knows that his troubles are mechanical, and checks it straight up to a machinist.

But if his temperature control is irregular, he has that to face and fight from the very start. He cannot tell whether it is one cause or another, and this causes him to guess instead of going to work intelligently to remedy the trouble.

Other Points That Need Watching.

In the preliminary washing of hogs prior to killing, temperature regulation (Continued on page 23.)



NOTE—THERMOSTATIC TUBE MUST BE PROTECTED FROM DAMAGE BY PERFORATED SHIELD.

HOW TEMPERATURE REGULATOR IS INSTALLED IN SCALDING TUB.

One mistake packers sometimes make is to install the temperature regulator in a place where inspection is difficult. Placing it where it readily can be gotten at is not only a convenience but is conducive to better service and more reliable operation. In any case the temperature regulator should be protected against damage by careless workmen.

Oscar Mayer Report

Shows Operating Profits and Adjustment of Property Values

Operating profits totaling \$158,820.16 are reported by Oscar Mayer & Co., Inc., for the fifty-one-week period ended November 12, 1933.*

*The shortened year was designed to bring the closing nearer November 1, the end of the fiscal year for most packing companies.

During the year property values were adjusted in the amount of \$368,851.89, thus eliminating increases on 1919 appraisals. Dividends on first and second preferred stock, amounting to \$45,000, were paid, and a profit of \$8,810.50 was realized on preferred stocks purchased.

After deduction of federal income taxes from operating profit and crediting discount on stock purchases, gross profit for the year amounted to \$145,130.66.

Surplus at the beginning of the year was \$1,486,329.06, which was increased by the year's gross profits to \$1,631,459.72. After deducting property adjustments and preferred stock dividends, balance on hand at the beginning of the new year was \$1,217,614.83.

Following is the balance sheet as of November 12:

ASSETS.	
Current assets:	
Cash in banks, on hand and in transit	\$ 230,688.01
Accounts receivable:	
Customers	\$ 401,817.57
Miscellaneous	24,903.94
Officers and employees	11,920.00
	\$ 528,641.90
Deduct reserve for doubtful accounts	14,988.18
	\$ 513,653.42
Balances due on employees stock subs.	305.00
Inventories, raw materials and supplies at cost, finished product at or below current prices:	
Raw materials and finished product	\$ 669,203.52
Stores and supplies	78,051.95
Product on consignment	7,181.02
	\$ 754,436.49
Total current assets.	\$1,508,082.92
Investments:	24,886.00
Properties:	
Land	53,871.48
Buildings and improvements	\$1,570,896.35
Machinery and equipment	1,082,406.86
Delivery equipment	153,558.16
	\$2,806,861.37
Less reserve for depreciation	1,067,253.19
	\$1,739,608.18
Prepaid expenses: unexpired insurance, etc.	29,539.91
	\$3,355,985.49
LIABILITIES.	
Current liabilities:	
Accounts payable	\$ 98,240.80
Federal and local taxes	79,865.86
	\$ 178,070.66
Capital stock:	
20,000 shares authorized, 6,230 issued	
1st pfid. 7% cum. of \$100 each	\$ 623,000.00
Less 2,798 retired during year	279,800.00

Balance outstanding, 3,432 shares	\$ 343,200.00
Subscribed for but unissued, 19 shares at \$100 each	1,900.00
	\$ 345,100.00
10,000 shares authorized, 6,000 issued second pfid. 8% cum. and participating \$100 each	\$ 600,000.00
Less held in treasury	184,500.00
	\$ 415,500.00
120,000 shares common of \$10 each	\$1,200,000.00
Less held in treasury	300.00
	\$1,199,700.00
Total stock	\$1,060,300.00
Surplus:	
Balance Nov. 21, '31	\$1,486,329.06
Profit on operations for 51 weeks ended Nov. 12, 1933	158,820.16
Less federal income tax	22,500.00
Plus discount on pfid. stock purchased	8,810.50
Total gross surplus	\$1,631,459.72
Deduct:	
Adjustment of property values to eliminate inc. on appraisal in 1919	\$ 368,851.89
Dividends paid:	
1st pfid. 7%	18,739.00
2nd pfid. 8%	26,254.00
	\$ 45,000.00
Total net surplus	\$1,217,614.83
Contingent liabilities:	
Sight drafts drawn on customers	\$ 41,515.73
Foreign time bills sold	97,434.74
	\$ 138,950.47
	\$3,355,985.49

PACKER AND FOOD STOCKS.

Price ranges of packer, leather companies, chain stores, and food manufacturers listed stocks, Feb. 2, 1933, or nearest previous date, with number of shares dealt in during week, and closing prices on Jan. 25, 1933:

	Sales.		High.	Low.	Close—	
	Week ended	Feb. 2—			Feb. 2.	Jan. 25.
Amal. Leather
Do. Pfid.
Amer. H. & L. 100	3 1/4	3 1/4	3 1/4	3 1/4
Do. Pfid.
Amer. Stores	2,300	34 1/2	34 1/2	34 1/2	34 1/2	34 1/2
Armour A	1,700	1 1/2	1 1/2	1 1/2	1 1/2	1 1/2
Do. B.	1,300	1	1	1	1	1
Do. Pfid.	600	8 1/8	8 1/8	8 1/8	8 1/8	8 1/8
Do. Del. Pfid.	1,500	49	49	49	48 1/2	48 1/2
Bar. Leath.
Beechnut Pack.
Bohack, H. C. 100	26	26	26	26	45
Do. Pfid.
Brennan Pack.
Do. Pfid.
Chick. C. Oil.	100	6	6	6	6	7
Childs Co.	300	3 1/4	3 1/4	3 1/4	3 1/4	3 1/4
Cudahy Pack.	200	21 1/2	21 1/2	21 1/2	21 1/2	21 1/2
First Nat. Strs.	2,400	51 1/4	51 1/4	51 1/4	51 1/4	52 1/2
Gen. Foods	13,900	24	23 1/2	23 1/2	24 1/2	24 1/2
Gobel Co.	200	4 1/4	4 1/4	4 1/4	4 1/4	4 1/4
Gr. A. & Plat. Pfid.
Do. New	40	147	147	147	147	146 1/2
Hormel, G. A.
Hygrade Food.
Kroger G. & B.	5,000	18 1/2	17 1/2	17 1/2	18 1/2	18 1/2
Libby McNeill.	190	1 1/4	1 1/4	1 1/4	1 1/4	1 1/4
Mayer, Oscar.
Mickelberry Co.
M & H Pfid.	50	5	5	5	5	5
Morrill & Co.
Nat. Fd. Pf. A.
Nat. Leather.	3,400	9 1/4	9 1/4	9 1/4	9 1/4	9 1/4
Proc. & Gamb.	15,750	25 1/2	24 1/2	25 1/2	25 1/2	25 1/2
Do. Pr. Pfid.
Rath Pack.	100	16	16	16	16 1/2	16 1/2
Safeway Strs.	3,100	41	40 1/2	40 1/2	42	42
Do. 6% Pfid.	420	85 1/2	85 1/2	85 1/2	83 1/2	83 1/2
Do. 7% Pfid.	400	95	95	95	96	96
Stahl Meyer.
Swift & Co.	3,300	7 1/2	7 1/2	7 1/2	8 1/2	8 1/2
Do. Int.	5,310	15 1/2	15	15	14 1/2	14 1/2
Trunz Pork
U. S. Cold Stor.
U. S. Leather.	400	3 1/4	3 1/4	3 1/4	3 1/4	3 1/4
Do. A.	300	6 1/4	6 1/4	6 1/4	6 1/4	6 1/4
Do. Fr. Pfid.
Wesson Oil.
Do. Pfid.	500	46	46	46	47 1/4	47 1/4
Wilson & Co.	1,800	1 1/4	1 1/4	1 1/4	1 1/4	1 1/4
Do. A.	1,300	4 1/4	4 1/4	4 1/4	4 1/4	4 1/4
Do. Pfid.	500	21	21	21	22	22

KROGER HAS MEAT DIVISION.

Kroger Grocery & Baking Co. announces the establishment of a meat merchandising division as one phase of the consolidation of various branches of the company's operations. In addition to the meat merchandising division there will be general managership of grocery merchandising and general managership of manufacturing and still another of operations.

A. J. Schlunkert will be the manager of the meat merchandising division, which will have complete charge of the buying and selling of meats throughout the territory served by the Kroger organization. Gordon P. Mougey will be in charge of the grocery merchandising division, Joseph Bappert of operations and W. L. Campbell of manufacturing, which will include merchandise, plants and personnel.

NATIONAL TEA—PIGGLY WIGGLY.

Chicago Piggly Wiggly, Inc., has been established as a new operating company and been granted a franchise giving the right to operate this type of store in the metropolitan district of Chicago. It has completed purchase of the Great Lakes Piggly Wiggly Co., former franchise holder and operator of these stores in this area.

F. H. Massmann is president of the new operating company, which is a subsidiary of National Tea Co., one of the largest and best-known of the grocery chains in the Central West, operating approximately 1,500 stores. Opening of a number of new Piggly Wiggly stores is contemplated by the new company.

Re-entry of National Tea as a Piggly Wiggly operator in the Chicago district marks the amicable settlement of the litigation which has been pending between Piggly Wiggly Corporation and National Tea and several of its subsidiaries. Albert H. Morrill, president of the Kroger Grocery & Baking Co., also heads Piggly Wiggly Corporation.

CHAIN STORE NOTES.

Great Atlantic & Pacific Tea Co. declared the usual quarterly dividend of 25c per share on common, in addition to the regular quarterly disbursement of \$1.50 a share. The regular dividend of \$1.75 was voted on first preferred stock.

Loblav Groceries report a net profit of \$91,502 for the four weeks ended January 7, 1933, against \$75,140 in the preceding four-weeks period and \$99,567 in the like period of 1932. Sales for the January period totaled \$1,207,341 against \$1,284,175 a year earlier.

Jewel Tea Co. reports 1932 sales totaling \$11,048,560 compared with \$13,484,199 in 1931, a decrease of 18 per cent. Sales in the final period of 1932 showed a drop of only 14.5 per cent. Jewel Food Stores, Inc., a subsidiary, reports sales for the final four weeks of 1932 totaling \$358,348. For the forty-two weeks of operation ended with the calendar year, this unit reported sales of \$3,565,142. Eighty-five stores were in operation at the end of the year.

Producers' Cash Market for Hogs Destroyed by Farm Bill

Destruction of the daily cash market for hogs if the Jones "national emergency act," designed for farm relief, is enacted into law, is seen by G. F. Swift, chairman of the Committee on Public Relations of the Institute of American Meat Packers. Mr. Swift appeared on January 30 before the U. S. Senate Committee on Agriculture and Forestry as the representative of the packing industry.

He declared that the proposed legislation is in effect a minimum price bill, which would be harmful to the producer, as it immediately would destroy the cash market for his hog crop.

"You can get a fixed price for a portion of the hog supply," said Mr. Swift, "but you simply make the balance of the supply unmarketable.

Farmer's Hogs Unsalable

"Heretofore the farmer always has had a daily cash market for every hog he wanted to sell. If this bill becomes law, it will be the first time in the history of this country that the farmer has been put in a position where part of his hogs were unsalable."

Mr. Swift's statement covers the situation so fully, both from the standpoint of the livestock producer and the meat packer, that it is reproduced here in full. Mr. Swift said:

"I am here as Chairman of the Committee on Public Relations of the Institute of American Meat Packers, delegated by that organization to represent the American meat packing industry on this subject.

"I have been engaged in the business of meat packing for 30 years, and during that time I have had more to do with the pork and provision end of the meat business than with any other. Before taking up a discussion of the bill itself, I want to call attention to one or two of the distinguishing features of the pork business, which have a vital bearing on the problem you are dealing with.

Pork Is Perishable.

"One of the outstanding features of the meat business is that we deal in perishables. Fresh pork is the most perishable product the packing industry handles. It must be sold within ten days at the most after the hog has been slaughtered. Carried beyond this, it

becomes very undesirable and its value is materially affected. Even cured pork, though not quite so perishable as fresh pork, must be moved seasonally.

"Thirty years ago, only about 23 per cent of the weight of the pork products passing through census plants was sold in fresh condition. In 1925, 36 per cent was sold fresh. In 1931, 41.3 per cent of the entire pork volume was sold in the fresh state. A larger and larger proportion of the hog, since 1900, has been marketed as fresh pork.

The Price of Pork.

"Because of the perishability of pork, the industry is always in the position of having to keep supplies moving. We try, of course, to get the highest possible price for our pork stocks and still dispose of them. We often have to take losses on sales rather than run the risk of suffering bigger losses on account of the deterioration of pork. We must sell at the market, whether we like the price or not.

"The price that we can obtain de-



SPEAKS FOR PACKING INDUSTRY.

G. F. Swift, chairman of the Committee on Public Relations of the Institute, tells legislators of effects of proposed law to tax hogs.

pends almost entirely upon the purchasing power of consumers and the prices of foods that compete with pork. Pork prices cannot get very far out of

Packers and Producers Are Heard

Meat packing was given a hearing before the U. S. Senate Committee on Agriculture this week on the domestic allotment bill embodying a tax on hogs. G. F. Swift, chairman of the Committee on Public Relations of the Institute of American Meat Packers and president of Swift & Company, and F. S. Snyder of Boston, Mass., former chairman of the Institute, appeared in behalf of the industry.

Mr. Swift presented the situation not only from the standpoint of the packing industry, but also as to the influence the measure would have on the hog producer. (His statement appears in full here.)

Would Lead to Disaster.

Recognizing the need of restoring the purchasing power of the farmer as a contribution to general business recovery, F. S. Snyder of Boston, Mass., formerly chairman of the Institute of American Meat Packers, said in regard to the allotment bill: "We in the East are confident the method will fail." He described the purpose as ideal "if it could be accomplished, but it is bound to lead to disaster."

Mr. Snyder explained that the proposal to raise the price of live hogs above 7½c per pound would raise the

price of pork in the East 25 per cent above that of beef, and "would be utterly disastrous to the sale of pork in that region."

Livestock Leaders Protest.

Will J. Miller, Topeka, Kans., representing the Kansas Livestock Association, said his association opposed the inclusion of hogs in the bill. "I have not found a hog feeder or farmer favoring the bill after having studied it," he said. He described the measure as impractical from the standpoint of reducing hog production. He said it would not be right to force efficient producers to cut down their output to help less efficient producers.

Mr. Miller asked the committee not to attempt to correct the farmer's problem by the application of further taxes, regulations and restrictions, but rather to remove those now in effect. "This tax would take money from one class of citizens and give it to another," adding that even though he was a member of the benefiting class he resented the method.

Other livestock producers appearing in opposition to the bill included Charles Collins, president of the American National Livestock Association, and James R. Howard, of Mt. Clemens, Iowa, former president of the American Farm Bureau Federation and a leader among Corn Belt farmers.

line with the prices of other foods. When pork is low, more people will eat it. When the price is relatively high, consumers turn to beef, veal, lamb, and to such foods as fish, potatoes, poultry, macaroni, cheese and a whole host of other substitutes.

"The producer of pork has no monopoly on the supply of meat or the supply of food.

"Inasmuch as fresh pork is highly perishable, the packer is always in the position of having to sell, and sell promptly; but the consumer is never in the position of having to buy pork; he can always substitute other foods. Under these conditions, the price the packer can obtain for pork is entirely a question of the purchasing power of consumers.

"If we tried to get more than the price that is determined for us by the quantity on hand and the purchasing power of consumers, the pork would pile up and become unsalable. We have to price our pork so that the entire supply which comes to market will be sold and consumed. In this connection, it should be pointed out that the packing industry has no control whatever over the number of live animals marketed.

Consumption of Pork.

"Pork is a favorite food of the wage earner. The per capita consumption varies from year to year, according to the quantity that is produced and marketed. All meat that comes to market will be consumed. Meat never goes to waste around a packing house.

"In 1923 the per capita consumption of pork and lard in the U. S. A. amounted to 90 pounds; in 1926, it was 79 pounds; and last year it was 87 pounds. These variations are simply the result of variations in pork production. We have to price our pork so that the entire supply is consumed.

"I doubt that any of you gentlemen would increase your consumption of pork simply because the price is low, or would decrease your consumption when the price is high. I imagine that you consume about the same quantity year after year, whether the price is high or low.

"But there are normally ten to twenty million people in the United States who do not eat the amount of meat they want or should eat, even in our most prosperous periods. These are the people whom the packer must reach in years when the pork supply is large. In order to move large stocks, the packer must adopt a pricing policy that will make pork attractive to these millions of people. It is the increase or decrease in the consumption of these millions that makes the variations in the per capita consumption of pork from year to year.

The Price of Hogs.

"During every working day in the year packers are constantly receiving reports from their distributing outlets showing the prices at which pork products are being sold. Once we know what the pork and lard in a hog are worth, and knowing also how much it costs to handle the hog through the packing

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This applies everywhere in the United States. **Look out for crooks!**

plant and through our distributing facilities, we immediately know what the value of a live hog should be and we instruct our buyers to try to buy accordingly.

"The point I am trying to make is that a hog is worth only what can be realized from the sale of the hams, the bellies, the loins, the lard and all the other products in the hog, after taking account of plant and distributing costs. When we are able to get higher prices for loins, hams, and other products of the hog, competition immediately forces us to pay more for the live hog; and when the packing industry has to sell the products of the hog at low prices, we are not able to pay as much for the live animal. The close dependence of the hog market on the pork market is very evident.

Would Tax Meat Packer.

"Bearing in mind the fundamental points that pork is perishable and must be sold promptly for what it will bring; that consumers can and will substitute other meats or foods if the price of pork gets out of line; that the price a packer can obtain for a given supply of pork depends primarily upon the purchasing power of consumers; and that it is on the basis of what the packer is able to get for his pork, after taking into account his costs of doing business, that he tries to buy accordingly—bearing these points in mind, I want to call attention to the fact that the bill is fundamentally different from the bill on which the House Committee on Agriculture held hearings a few weeks ago.

"The bill under consideration at that time proposed a specific tax on the processor of hogs. The tax would have added that much to the packer's operating expenses and he would have taken it into account when buying the live hogs. The tax could not have been passed on to consumers by charging

them higher prices, because consumers would have substituted other foods.

"The tax could not have been paid by the packer, because his operating margin is far less than the tax proposed in the bill. The tax on one year's hog crop would be several times as large as the total profits earned from all sources during the last five years by packers who conduct slaughtering operations. If, under these conditions, the packing industry had continued to purchase all hogs offered, the packers would have had no option in the matter but to reduce their price for hogs by the amount of the tax.

"In other words, under that bill, with the packing industry constituted as it is, dealing with a perishable product which must be sold promptly, the tax on hogs would have been paid by the producer. Obviously, this was not the purpose which the bill sought to accomplish.

Now a Minimum Price Bill.

"The bill which was reported out, which passed the House, and which is now before the Senate, is an entirely different kind of bill. The bill does not specify what the tax rate is to be, but it does specify that from the date of the approval of the bill until April 30, 1933, the price received by hog producers at local markets, plus an unknown tax to be determined by the Secretary of Agriculture, must equal 3½ cents a pound.

"From May 1 to June 30, the price plus the tax must equal 4 cents a pound. From July 1 to the beginning of the 1933-34 marketing year, the price and the tax must equal 4½ cents a pound. Thereafter, the total of the price and tax must go on increasing until the farmer receives a return for his hogs equal to their pre-war purchasing parity. That is to say, the goal which is set is a minimum price on hogs of about 7½ cents.

Would Restrict Hog Purchases.

"Now, this bill is not a tax bill like its predecessor in the House. This is, in effect, a minimum-price bill. The bill specifies a minimum price of hogs, a minimum gradually increasing from 3½ cents to 7½ cents a pound.

"I hope you realize what the effect of artificially advancing the cost of hogs to the packing industry by law would be. Its effect on the meat industry would be immediate.

"The packing industry would necessarily be obliged to reduce materially its purchase of hogs. It would be absolutely impossible to pay the minimum price—as specified in the bill for all the hogs that come to market—and operate at a profit. Any packer who attempted to operate on this basis would lose money. Either he would lose money on his sales or, if he allowed the pork to pile up on his hands, it would deteriorate in value. It would be absolutely impossible to buy all of the hogs at the higher price and sell the product at the higher price, because the public would not buy it simply because legislation required packers to pay more for hogs.

"The point I am trying to make clear is that this bill, if enacted into law, would force the packing industry to reduce the quantity of hogs that it now handles to a number that it could handle at the higher price. We should have to reduce materially the quantity

(Continued on page 28.)

EDITORIAL

Taxing Food Out of Hungry Mouths

For a long time the margarine industry waged a lone fight for the right to market its product without the handicap of heavy federal and state taxation. In recent years the cotton oil industry and the beef cattle industry have joined with manufacturers and demanded that margarine made of domestic fats and oils should be free of this tax handicap.

Still more recently consuming agencies have taken up the issue, and now are lending their support in behalf of the free movement of margarine in trade channels. While entry of the latter agencies is a new development it will prove a powerful one, and both margarine manufacturers and producers of the raw materials going into margarine can well unite in interesting and enlisting the support of consumer organizations.

Margarine is admittedly a pure, wholesome article of food. It is made of milk, salt and two or more edible fats and oils. It is consumed daily by some 10,000,000 people. These are the people least able to buy a high-priced spread for their bread, and who are most interested in economical, wholesome, low-costing foods. At this time when unemployment is widespread, when thousands are employed only part time, when relief and charitable agencies are pleading for funds to take care of unemployed and destitute people, many states are proposing to place a prohibitive tax on margarine for the protection of the butter industry.

The history of margarine legislation in this country shows clearly that the industry has suffered greatly from the abuse of the taxing power of legislative bodies. In 1886 there was a demand made upon Congress for a law to regulate the manufacture and sale of margarine. It was the opinion of many of the best constitutional lawyers in Congress that the government was without constitutional authority to exercise such police power. Hence a law was passed imposing special and nominal taxes on margarine and on margarine manufacturers and dealers.

Real abuse of the taxing power in connection with margarine legislation manifested itself in the law of 1902, when Congress levied a tax of 10c a pound on artificially colored margarine, and in the law of 1931, when it levied a tax of 10c per pound on all yellow margarine regardless of the source of the yellow color. These two laws have effectively driven off the market practically all margarine of any shade of yellow, for the reason that the 10c tax has raised the price of the yellow

product beyond the purchasing power of margarine consumers. This was done notwithstanding the fact that consumers prefer yellow margarine.

Abuse of the taxing power is even more obvious in connection with certain state laws. Some states have imposed such heavy license tax burdens on dealers in the product that they cannot afford to sell it.

An effect of this type of limitation was reported recently by a traveler motoring in the Carolinas and Georgia. While there he made inquiries on the farms and in the textile mill villages about food conditions. He found the great majority of the families he visited unable to buy a single pound of butter. He found mothers actually pleading with grocers to get them margarine.

Upon inquiry as to why such dealers did not handle margarine he was told that government regulation and fees were too onerous. That was in sections of great shortage of local butter production and of low buying power generally. In the past these people had used margarine and it had met their needs, but it had been taken away from them through discriminatory taxes and fees designed to limit or wipe out the industry.

In 1931 eleven states enacted a law taxing margarine from 5c to 20c per pound, in addition to the federal tax. A similar bill was introduced into the legislatures of 38 states, but 27 of them refused to pass it. Three of the states in which the bill passed killed it by referendum vote.

There is a place for butter and a place for margarine. They do not compete on the same price level. Consumptive capacity of United States consumers for butter is very large, capable of development far beyond its present capacity. The same is true of margarine. There are millions of people consuming less fats of this type than is desirable from the standpoint of health needs. Some of these have the means to buy butter. For others, margarine satisfies their health needs and is within the reach of their purses.

The more work that is done to interest health and welfare agencies in the free movement of margarine the more quickly the handicaps will be removed which the federal government and the states have been induced to throw around the manufacture and sale of margarine. It is up to producers of the fats, as well as manufacturers of margarine, to see that full information is broadcast and assistance enlisted.

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Practical Points for the Trade

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Sausage Discoloration

In spite of the large amount of information that has been printed on mould and discoloration in sausage, complaints regarding this trouble are frequent, and some of these come from old-established packers and sausagemakers. A recent inquiry says:

Editor The National Provisioner:

We have made sausage for a long time and never had trouble with mould and off color. But we have been having this trouble from time to time recently, though not in all batches of sausage. Even our summer sausage has shown some evidence of it. Can you tell us what we can do to avoid this difficulty?

This condition may arise from any one of many causes, and it will be necessary to check the meat and the handling carefully to find the cause.

If the meats are right going into cure, if they are handled properly, if the curing formula is right, if the plant is clean and sanitary, and if the product is followed throughout the manufacture carefully as to handling, temperatures, etc.—then there should be no trouble with discoloration of any kind.

Sausage Materials.—If trimmings are bought on the open market they should be inspected carefully to see that they are absolutely fresh and in generally good condition. If produced in the plant, they should be given the same inspection when they arrive in the sausage department.

Chilling.—Chilling the meats is important. They should be spread properly in the cooler and the temperature of the cooler should not be too high, but should be such as to insure proper chilling. If not properly chilled the meat will go into cure at too high a temperature, or just a little tainted, and curing results will not be satisfactory. Even though the meat is just a little off, this is sufficient to cause trouble.

Curing.—A standard cure for the different sausage materials should be established. Meats must not be used that are not fully cured. Neither must the meat be overcured. The curing of the product should be followed closely and, if it cannot be used at cured age, then see that it is transferred to low temperature to retard further cure.

Sausage meats are often cured in coolers where the temperature is too low for the meat to cure in the specified length of time. When this happens the sausagemaker is likely to think that the meat has been in cure long enough, whereas the cure has not actually penetrated the meat thoroughly.

If product made from such meats

happens not to be thoroughly smoked, or is slightly undercooked, discoloration can be looked for. This may occur in the center of the product, and it may be only a small spot or a large one.

Cooling.—There is another danger where it is customary to stuff the product in containers and allow it to hang over night in the cooler previous to smoking. It is not uncommon for the temperature of the cooler to drop below the freezing point during the night. When this happens the meat has no advantage in curing in the containers, and will invariably show a ring on the outside of the sausage just under the casing.

Trouble with summer sausage might be traced to this cause. In the making of summer sausage, two temperature extremes should be watched carefully. The temperatures in the dry room should not be permitted to get too high, not higher than 52 to 54 degs., and under no circumstances should the product be subjected to a temperature anywhere near the freezing point. If control of the temperatures is lost, a ring on the summer sausage can be looked for.

Casings.—Another important factor

in overcoming this trouble is in the handling of the casings. If natural casings are used a careful inspection should be made to see that they are in first class condition. Too often such casings are left in soak too long, when they have a tendency to sour. If they are not thoroughly washed out with fresh water and thoroughly stripped, trouble can be looked for.

Cleanliness.—In addition to keeping all departments thoroughly clean, it is sometimes necessary to clean with a sterilizing material to overcome bacterial difficulties present and the cause of discoloration when no other cause can be found.

General instructions on overcoming mold and discoloration in sausage have appeared in earlier issues of THE NATIONAL PROVISIONER, and copies of these can be secured by sending a 5c stamp with request to THE NATIONAL PROVISIONER, 407 So. Dearborn St., Chicago.

Using Bacon Rinds

Some instructions regarding the use of fresh pig skins in sausage were given recently in these pages. As a result a Western sausagemaker tells how he uses skins from smoked bacon which has been skinned for slicing. Also he uses fresh skins and tells how this is done. He says:

Editor THE NATIONAL PROVISIONER:

Regarding pig skins and sausage. I have been using smoked bacon rinds for years in sausage, using 7 to 10 per cent in the formula. This is the way I handle the skins.

Cook in a steam kettle with just enough water to cover the rinds. Be sure to cook them very tender. When thoroughly cooked grind through the fine plate in the hasher and add the water the rinds were cooked in. Put in trucks about 6 in. deep and let them stand in the cooler over night. The next morning scrape off all the grease which came to the top. Grind the rinds once more through the fine plate and add the above percentage to the frankfurter or bologna formula while chopping the meats.

If I use fresh rinds I handle them the same way, but add the proper amount of salt while cooking.

My experience has been that these rinds give the sausage a fine flavor, as well as increase the nutritive value of the product.

Very truly,

A. MOCKLE.

San Francisco, Calif., Jan. 12.

Do you use this page to get your questions answered?

Making Dry Sausage

It is only recently that these delicious products have been made to any great extent in this country. Special air conditioning apparatus is needed, as definitely controlled temperatures and humidities are essential, especially in the hanging room.

A recent illustrated article in THE NATIONAL PROVISIONER discussed operating conditions, temperatures and humidities needed to make dry sausage. It followed the product from the stuffing bench clear through to the sales end in a most complete fashion.

Reprints of this article may be had by filling out and mailing the following coupon, together with 5c in stamps.

Editor The National Provisioner,
Old Colony Bldg., Chicago, Ill.
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5c in stamps enclosed.

Making Laundry Soap

Now that inedible grease and tallow prices are very low some producers feel they would like to attempt soap manufacture to utilize these materials, and possibly realize on them to a somewhat greater extent. A small packer says:

Editor The National Provisioner:

Could you give me a simple formula for making some good laundry soap with yellow grease? The market on grease is so low I thought I might find an outlet for a good laundry soap, thus utilizing my output of tallow and grease.

A simple formula for making a white half-boiled laundry soap is as follows:

Tallow, 44 lbs.
Cocoanut oil, 6 lbs.
Soda lye 34 degs. Beaumé 22 lbs.
Potash lye, 30 degs. Beaumé 6 lbs.

If cocoanut oil is not available some grease can be used instead.

The fat is heated to 125 degs. F. and the lye worked in. The crutcher or mixer is covered and in 1 to 1½ hours the mass will become heated by the union of the lye and fat. If necessary, steam is then very carefully turned on to bring the heat to about 180 degs. F. The mass is held at that point for some time, until the soap is uniformly clear and well formed. It is then run into the frames.

For good results the fat must be free of foreign matter and should not be old or rancid.

This inquirer asks for a formula for using yellow grease. He does not state whether this is low grade tallow or whether it is a hog fat grease. Soap made of all grease is softer than that made from tallow and grease as grease saponifies somewhat less readily than tallow. Low grade grease is usually boiled before it is used for soap, to remove the odor and impurities. Rancid grease should not be used.

PENN. SAUSAGE RULES.

General compliance with Pennsylvania regulations—the most severe of any state—prohibiting mixing with sausage meat of any cereal or vegetable flour, coal tar dye, boric acid, borates, sulphites, sulphur dioxide or sulphurous acid is evidenced as a result of declines in fines imposed. In 1927-29 fines collected for violation of the regulation amounted to \$8,797; in 1931-33 to an estimated \$4,200 and the budget estimate of possible fines for the 1933-35 period is only \$2,200. The law making the use of such products in sausage illegal in the state was passed in 1911 and the penalty for adulteration is a fine of \$100 to \$200 or imprisonment for 30 to 60 days.

Proper preparation of meats before they go into the smokehouse is necessary for best results. Standard practices are reviewed in "PORK PACKING," The National Provisioner's latest book.

Operating Pointers

For the Superintendent, the Engineer, and the Master Mechanic

HOG DEHAIRING TEMPERATURES.

(Continued from page 17.)

is also of the utmost importance. This washing temperature should be about 95 degs. Fahr. and any marked variation in temperature will cause distress to the hog.

In washing hogs after killing, a lukewarm water is desirable. Best results come from a temperature of approximately 100 degrees, and this can be maintained easily by the use of a regulator.

In sterilizing, it is just as important that a proper temperature shall be used, in order to comply with the government regulations, and to save the cost of excess temperatures.

Instruments to Be Used.

Manufacturers of thermometers and temperature regulators are producing instruments especially to meet these requirements.

For the open tank, an ordinary thermostatic regulator such as is applied to open heating is used with success, the bulb of the thermostat being immersed in the water as far above the bottom and as well into the tank as is possible, so as not to interfere with the travel of the hogs.

A regulator can also be installed on the water line, so that a constant level of water in the tub may be maintained,

Money Saved

Temperature control in his hog scalding vat, and in the water in the dehairing machine, allowed one packer to do away with four men, whose duties had been cleaning off the excess hair.

That saved him \$13.60 a day right there.

And in addition he was enabled to shorten his rail space, giving him valuable room needed for other purposes.

He cut out the waste in steam from overheating, and he did away with the costly ear and skin bruises. It meant clean hams and generally improved products, and it meant better workmen.

How long did it take this packer to pay for his installation?

and the entire operation may be automatic. The constant dropping and moving of hogs in the tank creates such an agitation that a uniform temperature within one or two degrees may be maintained throughout the vat.

Control Heating Tank or Mixer.

Regulation of the water for the dehairing machine, for washing or for sterilizing, may be accomplished by the installation of a control heating tank. With this tank temperature control and the water supply may be regulated in the same manner as described in the case of the hog scalding vat.

But a far simpler and more satisfactory arrangement is a direct thermostatic steam and water mixer, whereby cold water and high pressure steam may be mixed directly without any control tank, while maintaining a temperature constant within one or two degrees.

A method which is gaining considerable headway in the better control of the temperature of the water in the dehairing machine, is to install a centrifugal pump in a side room close to the dehairer.

Another Method of Control.

The thermostatic regulator is located in the discharge from the pump in the direction of flow, and a steam regulating valve, operated by the thermostat, admits steam to perforated pipes in a mixing chamber before the water is passed to a header, from which it sprays over the animals. Two strainers in parallel are placed in the water line to prevent hair passing to the pump.

Over-scalding or under-scalding means cut and mutilated skins, extra rail expense and labor, delays while the gang time goes on just the same, and waste of steam and water.

The progressive superintendent will be sure of his temperature at all times, and thus be master of the situation when killing floor troubles arise.

The efficiency of a superintendent depends largely upon his control of any situation that may arise, and his ability quickly to determine the source of troubles in his plant.

Temperature control gives him a mastery that goes a long way towards promoting plant efficiency.

(EDITOR'S NOTE.—This is the first of a series of articles on temperature regulation and control in the meat packing plant. The second will appear in an early issue.)

FREE FATTY ACIDS IN LARD.

What causes high free fatty acid content in lard? Holding fats in the tanks too long before rendering, especially if fats contain moisture, is one reason. There are others. "PORK PACKING," The National Provisioner's new book, tells how to keep free fatty acid content low.



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Plants must operate efficiently to meet today's conditions. You can cut operating costs by remodeling your cold rooms, replacing inefficient insulation with modern, improved materials. It will pay you to bring your plant up to date now in view of today's low prices of material.

Let us send you complete details—and samples—of this new Super-Service Corkboard. Write—today—to Armstrong Cork & Insulation Company, 952 Concord St., Lancaster, Pennsylvania; Canadian offices in Montreal, Toronto, and Winnipeg.

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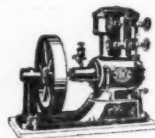
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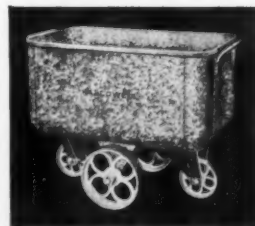
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Refrigeration and Frozen Foods

Plant Cooling Notes

For the Meat Employee Who Is Interested in Refrigeration.

CORROSION PROTECTION.

The problem of protecting iron and steel from corrosion in the refrigerating department of the meat plant resolves itself into one of applying a coating which will, as nearly as possible, prevent moisture and oxygen from reaching the metal, in the opinion of A. R. Muir in a paper read before the New York Chapter of the National Association of Practical Refrigerating Engineers. Any coating will prevent corrosion just so long as it remains a dense, perfect coating that excludes all moisture.

As can be appreciated readily, the protective coating must at all times conform to the individual requirements of a particular industry. For this reason, therefore, care must be taken that the material to be used should be non-insulating, and that its flexibility and co-efficiency of expansion and contraction correspond to the thermal changes of the metal.

It has been the custom for so many years to use red lead mixed with linseed oil as a priming or first coat on structural and metal work that even today it is difficult to make people believe there are other pigments which are infinitely better, and other liquids far superior to linseed oil as a vehicle for mixing with the red lead.

As a matter of fact, red lead is a most porous material, and as such is not as rust inhibitive as some of the specially prepared metal coatings. And it has further been proven beyond question that a vehicle composed of pure gums is far more weather resisting than straight linseed oil.

Some major difficulties to contend with are the filters and condensers. With water continually passing over the coils at fairly low temperatures and, particularly with the latter, severe atmospheric conditions to be met, it is imperative that when strict attention is given to a thorough cleaning of all accumulated rust and an application of a protective coating of proven quality, a vast expense will be saved far exceeding the actual cost of the paint together with its application.

The same remarks apply to the cooling tower with its supports and piping. There is no reason whatsoever—provided, of course, proper care is taken and the correct materials used at the outset—why there should ever need to be replacements. Again, bearing in mind the absolute necessity for a priming coat of proven ability, it is suggested that a finishing coat of aluminum be applied over this, after the film has been allowed thoroughly to dry.

Protective value, durability, appearance and heat reflectivity must all be considered.

Hundreds of thousands of dollars

can be saved the refrigerating industry yearly by keeping all equipment and property adequately painted. Since the labor cost of painting is always much heavier than the material cost, it pays to use only the best quality of metallic coatings, and thus reduce the frequency of repainting.

REFRIGERATION NOTES.

A \$200,000 contract has been placed by the Merchants' Refrigerating Co., New York City, for alterations to its 10-story cold storage warehouse and store building at 521 West Sixteenth st. The work consists mostly in elevating a railroad siding to the first floor level, new tracks, new walls and incidental alterations.

After a shutdown of eight months the Atlantic Coast Fisheries Co., has again placed its Groton, Conn., plant in operation. Among the products produced is a line of quick-frozen fish steaks and fillets.

Western Ice & Storage Co., Sidney, Neb., has been incorporated with a capital of \$24,000 by R. C. Jackson and C. R. Radcliffe.

The State Mental Hospital Board of Utah has applied to the legislature for funds for a new refrigerating plant.

Bay City Packing Co., Bay City, Mich., recently installed new refrigerating equipment and completed interior alterations to its plant.

An unused three-story warehouse at 439 East South Water st., Chicago, Ill., owned by the Western Cold Storage Co., recently was damaged by fire to the extent of about \$30,000.

Toledo Refrigerating Co., 506 Main st., Toledo, O., has been incorporated to do a general refrigerating business. The incorporators are Henry A. and Charles J. Herkel and Wiley M. Hyde. The authorized capital is 50 shares of no par value.

Alterations and repairs are being made to the plant of the Alpine Ice & Cold Storage Co., Coffeyville, Kans. New equipment will be installed and the ice making capacity increased from 10 to 30 tons daily.

Vice Chancellor Vivian M. Lewis recently named Samuel S. Stern and Mark Townsend, jr., Jersey City, N. J., receivers of the Jersey City Cold Storage Co. The corporation conducts a refrigerating plant at Henderson and Sixteenth sts.

QUICK FREEZING SHRIMP.

A quick freezing plant with a capacity of 6,000 lbs. of shrimp daily has been installed and placed in operation by the One Star Fish & Oyster Co., Corpus Christi, Tex. Unpeeled shrimp are packed in waxed paper cartons holding 12½ lbs. and are frozen in about 4 hours at a temperature of -15 degs. Fahr. Cooked and peeled shrimp are packed in boxes with a capacity of 10 lbs. and frozen in about the same length of time. After freezing the shrimp are held in a temperature of about zero degs. Fahr. until shipped.

AIR CONDITIONING RADIO CITY.

One of the largest, if not the largest, refrigerating and air conditioning systems in the world—involving an outlay of more than \$1,000,000—will be installed in the broadcasting studios and lower floors of the new 70-story R. C. A. Building in Rockefeller Center (also known as Radio City) in New York City.

Air-conditioning installations are now being completed in the two theatres—R. K. O. Roxy and the International Music Hall—located in the Rockefeller development, so that the air conditioning work thus far undertaken in Rockefeller Center totals upward of \$2,000,000.

In the new R. C. A. Building two batteries of centrifugal refrigerating machines will provide some 1,500 tons of refrigerating effect for summer cooling. One will take care of the National Broadcasting Co. studios from the third to the eleventh floors, the other will serve the basement, ground and first floors.

Nearly 15 miles of duct work and more than 1,000 outlets and returns will be required for the distribution of the conditioned air. Under extreme hot weather conditions about 18,000,000 B.t.u.'s will be removed from the building every hour. This is equivalent to the hourly heat requirements for about 400 averaged sized homes during the winter season.

The moisture removed from the air by dehumidifiers in hot weather would make 700 gallons of water an hour. In the actual operation of the system, 300,000 gallons of water an hour are refrigerated.

The air-conditioning system will deliver approximately 400,000 cubic feet of conditioned air a minute to maintain an average temperature of 70 degs. Fahr. in winter and a maximum of 85 degs. Fahr. in summer. Humidity is to be varied between 40 per cent in the winter and a maximum of 50 per cent in summer.

Magnitude of the system is matched by its intricacy and the interesting solution of many new problems. One of these was presented by the broadcasting studios, with their severe requirements for sound-proofing and acoustics. Each of the 27 studios will be operated on an individual system separately controlled for temperature.

While the system is almost entirely automatic, it will be under the constant supervision of one man, who will be located in the main fan room. Here will be a central board which will indicate the functioning of all the apparatus and will provide for any mechanical adjustment that may become necessary.—Refrigerating World.

HOG COOLING LAYOUTS.

What is the best arrangement of sprays and coils in your hog coolers? Read chapter 4 of "PORK PACKING," The National Provisioner's latest book.

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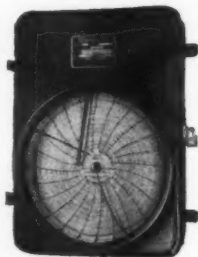
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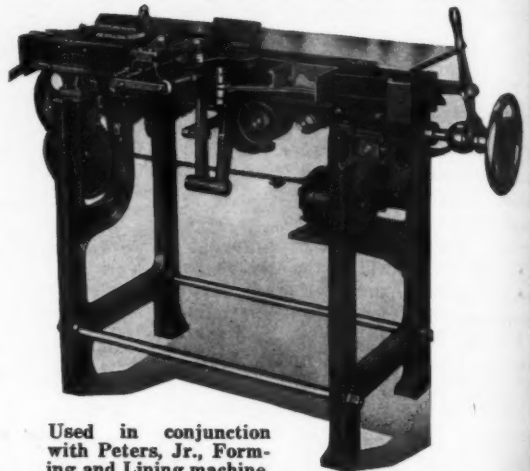
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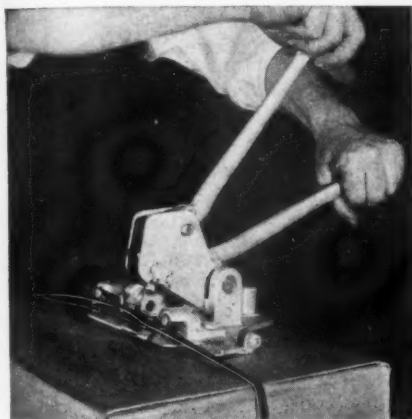
NEW M- A kno- gas or- ous dep- necessa- economi-

A Page for Purchasing Departments

CUTTING SHIPPING ROOM COSTS.

The metal strap is coming into rather wide use in the meat industry, where it is finding a number of applications. Applied to wood and fiber shipping cases containing meat products it provides added protection and reduces container breakage and damage to contents. Some plants have found the metal strap valuable as a means of attaching together a number of packages going to one address. In other cases packers have used it to brace and strengthen loadings in refrigerator cars to prevent shifting of packages.

A new tool which simplifies considerably the operation of applying a metal strap to a package or container has been developed recently by the



SPEEDS UP PACKAGE STRAPPING.

Only two simple operations are required to apply a metal strap to a shipping container using this new tool. Tension is placed on the strap with one stroke of the left hand and the sealing accomplished with one stroke of the right, the operations following in easy, natural sequence.

Acme Steel Co., Chicago, Ill. The tool is designed not only to place the proper tension on the strap and seal it securely in place, but also to reduce the time of performing these operations to a minimum.

As will be seen in the accompanying illustration, the new strapping tool has two handles, one of which is operated with the left hand and the other with the right. The tension is placed on the strap by one stroke of the left hand and the sealing accomplished with one stroke of the right, the operations following in easy natural sequence, producing a neat efficient job. In many plants where this new tool is being used it has made worth-while saving in employees' time and shipping costs, it is said.

NEW MECHANICAL FLOW METER.

A knowledge of the cost of steam, oil gas or compressed air used in the various departments of the meat plant is necessary for accurate cost finding and economical processing. In the past these

costs largely have been estimated, but the exacting demands today require that guesswork be eliminated and these costs determined with precision. The time appears to be approaching when it will not be a question whether instruments for determining steam used in various departments will be installed but what kinds and types.

A broadside being mailed by the Brown Instrument Co., Philadelphia, Pa., announcing a new mechanical flow meter, should be of considerable interest to packers who are seeking means to secure more accurate records of plant operations and raw materials. This meter, it is said, has a number of important features of design, including six different range changing tubes, a simplified actuating mechanism, a large float for greater power, an improved type of bearing with extra large grease reservoir and a special mercury seal.

Copies of the broadside will be sent by the company to any packer requesting them.

TRANSPARENT WRAP PRICES.

Manufacturers of transparent wrapping material of the cellulose film type recently reduced prices from 5 to 10 per cent, establishing these products at new low prices since their introduction years ago.

The Du Pont Cellophane Co. lowered its price for moisture proof Cellophane approximately 10 per cent. The ordinary transparent variety was reduced approximately 5 per cent. Du Pont officials stated this reduction was made possible by the increasing use of the material. This makes the fifteenth reduction in price since domestic manufacture of Cellophane was started in 1924.

The Sylvania Industrial Corporation announced similar price reductions on its moistureproof and plain grades of Sylphwrap. The company is building a plant addition, nearing completion, which will enable it to take care of the expected additional business the price reduction will develop.

BETTER SHIPPING CONTAINERS.

Announcement has been made that the Dexter Folder Company, of 28 West 23rd street, New York City, has become the sales agent for all of the wire stitching and adhesive sealing equipment heretofore manufactured by the H. R. Bliss Company, Latham Machinery Company, Boston Wire Stitcher Company and the Bliss-Latham Corporation. This arrangement is exclusive as to machinery used for the assembling and sealing of shipping containers, suit boxes, set-up boxes, cracker caddies, and for special wire stitching operations including all parts and service on such equipment.

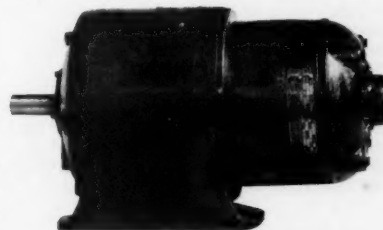
The promotion of the use of Bliss Boxes and other special containers will also be handled by the Dexter Company, and with its widespread sales or-

ganization marked developments may be looked for in this line also. Dexter is undertaking a program of development and research in connection with improvements in containers and equipment for their assembly and sealing. It is understood to have taken over the Bliss-Latham-Boston agency because of its belief that the fibre box industry offers tremendous possibilities of growth due to the increasing demand for better and more economical shipping containers.

MOTORIZED SPEED REDUCERS.

Motorized speed reducers capable of employing nearly all types of motors have been developed recently by The Louis Allis Co., Milwaukee, Wis., motor and speed reducer being combined into a self-contained unit. Ratings available are $\frac{1}{4}$ to 75 h. p.

Efficiencies as high as 97 per cent are claimed for this design, it is said,



NEW TYPE SPEED REDUCER.

This type of motorized speed reducer is being manufactured in sizes from $\frac{1}{4}$ to 75 h. p. and with motor characteristics and styles of mounting to suit each application. Efficiencies as high as 97 per cent are claimed.

due to a minimum of rotating and wearing parts. These units are being built to accommodate nearly any type of motor and can be furnished with motor characteristics and style of mounting to fit each particular installation.

STAINLESS CLAD STEEL.

Monel metal and the stainless steels have found wide application in the meat packing industry for table tops, trucks, machine parts, conveyors, etc. Through their use depreciation has been cut down and the cost of cleaning reduced considerably.

Among the newer products of this type to come on the market is stainless clad steel. This is ordinary steel sheets to one or both surfaces of which is welded a sheet of stainless steel. The purpose in the development of this product has been to reduce cost without sacrifice of any of the qualities inherent in full stainless steel sheets.

A pamphlet describing this new product has been issued recently by the manufacturers — Ingersoll Steel and Disc Co., 310 South Michigan ave., Chicago, Ill. Composition, methods of manufacture and fabrication are dealt with. There are also illustrations showing applications of the material in industry.

Meat and Lard Stocks

Stocks of meat and lard on hand at the seven principal markets of the country February 1, 1933, were well under those of a year ago, although some increase is shown during the month. Stocks of skinned hams continued to decline from the high level maintained for several months and regular hams stocks, while showing some increase, are 12,500,000 lbs. under the stocks of a year ago.

Increasing quantities of pork meats have been sold green to avoid heavy accumulations. This has been a factor in the low stocks, dominating even the smaller receipts. The latter, however, are not as small as would appear from the receipts at principal markets. Approximately four-fifths as many hogs are marketed direct as reach the packinghouses through the public yards.

Position of the meat industry so far as its stocks are concerned is very good especially so near the close of the winter packing season. Packers have sought to maintain this position, as estimates point to plentiful supplies of hogs during the late spring and summer months.

Stocks (at Chicago, Kansas City, Omaha, St. Louis, East St. Louis, St. Joseph and Milwaukee, on January 31, 1933, with comparisons, as especially compiled by THE NATIONAL PROVISIONER are reported as follows:

	Jan. 31, 1933. lbs.	Dec. 31, 1932. lbs.	Jan. 31, 1932. lbs.
Total S. P. meats	169,085,052	148,047,151	190,507,467
Total D. S. meats	32,738,302	27,581,920	40,800,324
Total all meats	212,800,056	186,304,947	252,111,242
P. S. lard	11,897,786	6,109,989	24,439,783
Other lard	10,073,057	8,489,245	12,306,047
Total lard	21,940,843	14,599,234	36,745,830
S. P. regular hams	44,170,499	36,587,800	56,624,267
S. P. skinned hams	51,095,136	54,829,355	52,470,041
S. P. bellies	51,978,789	42,103,293	55,212,795
S. P. picnic	21,599,638	14,778,681	25,864,789
D. S. bellies	24,928,075	22,528,486	30,223,721
D. S. fat backs	6,743,952	4,482,319	9,396,417

PACKERS AND HOG TAX.

(Continued from page 20.)

of pork we put into cure. The packing industry could not continue carrying stocks on hand in the process of cure, as they have in the past, subject to higher and higher tax on product inventory every time the tax rate was increased. We should have to sell more of the product fresh in order to avoid losses, thus further minimizing the number of hogs that could be handled.

Destroy Farmer's Cash Market.

"A minimum-price law would be harmful to the producer. With the packing industry reducing its hog purchases materially, what would become of the hogs for which there would be no market? First, the markets would become glutted with hogs that packers could not take; then, having no market, the farmer would have to stand by and watch his hogs pile up in the country.

"Heretofore, the farmer has always had a daily cash market for every hog he wanted to sell. If this bill becomes law, it will be the first time in the history of this country that the farmer has

been put in a position where part of his hogs were unsalable. Any minimum-price law would have that effect upon the marketing of hogs. You can get a fixed price for a portion of the supply, but you simply make the balance of the supply unmarketable.

"The provision in the bill that producers must reduce their hog tonnage 20 per cent in order to get adjustment certificates does not change the situation materially. The hogs that will be marketed this winter are here. The hogs that will be marketed next fall and winter are, in some cases, already alive. The balance will shortly be born. The hog crop, in other words, is already provided for. The bill under consideration would make it possible to market only a portion of the crop.

Would Raise Pork Prices.

"By handling a smaller quantity of hogs, packers would be able to get higher prices for pork. Some consumers will have pork no matter what the price is. Others, particularly those who are out of work or are in the low-income groups, would have to get along with less—they could not afford to pay higher prices.

"There is no way of knowing how much pork could be marketed if prices were advanced, say, 100 per cent. We have no past experience to serve as an absolute guide, but I shall be willing to say that in a market like the present one, where purchasing power is extremely low and where consumers are more alert than ever in making their dollars go as far as possible, doubling the price of pork, which this bill would do, would result in making a material number of the hogs in the country unsalable. A great many pork consumers would go without pork and would turn to other foods.

"I would call attention also to the fact that a tax of, say, 3 cents per pound on live hogs would not result in raising prices uniformly on all pork products. A tax of 3 cents on the live hog would be equivalent to a tax of nearly 4½ cents on the hog carcass, because only about 70 per cent of the hog consists of pork and lard.

"It is unthinkable that as much as 4½ cents could be added to the price of all products and still sell the supply. The cheaper products like trimmings could not possibly carry a price addition of 4½ cents. Neither could lard, which must compete at all times with other shortenings like cottonseed oil.

"The select pork products would probably be called upon to carry the greater portion of the tax. Pork loins, for example, now selling wholesale from 6 to 8 cents a pound, would probably sell at twice the current figure or more, and the same will doubtless be true of hams and bacon and the more expensive cuts.

"This whole matter is one of conjecture. The packing industry would have to feel its way carefully, getting all it could for each product, just as it does now. Unable to sell its pork products at prices that would cover the tax and the cost of the hog, it would have to reduce still further the number of hogs purchased until its operations were reduced to the point where it could at least break even.

"Considering the fact that the income of the American people has been re-

duced from \$85,000,000,000 in 1929 to about \$40,000,000,000 in 1932, it is a certainty in my own mind that a tax burden of 3 cents on the live hog—which would be 4½ cents on the hog carcass—could be passed along to the consumer only if the packing industry made drastic cuts in its pork tonnage and in the number of hogs purchased. Even so, the cost of such a tax to American consumers would amount to hundreds of millions of dollars.

Would Arouse Dissatisfaction.

"A law of this kind would not only arouse the resentment of consumers; it would be resented by producers. A producer would be dissatisfied with the objectionable way in which the law operated. He would be left with unsalable hogs on his hands.

"There is no longer any foreign market of consequence. Where formerly about 15 per cent of the hog crop was exported, we are now exporting only about 5.4 per cent. Most of these exports consist of lard. During 1932 only 1.1 per cent of our production of pork meat was exported.

Interest of Packers and Producers Identical.

"The packing industry is as much interested as anybody in seeing a sound program of farm relief adopted. Our business suffers when the producers suffer and our business prospers when they are prosperous. Our interests are identical. We know, too, that if either one of us is injured through this legislation, the other will be injured. We are opposed to this bill because it would aggravate for producer and packer alike a situation that is bad enough already."

BRITISH PROVISION MARKETS.

(Special Cable to The National Provisioner.)

Liverpool, February 3, 1933.—General provision market is steady with trade slow in American meats. Lard in fair demand, but no trade in picnics; hams slow.

Friday's prices were as follows: Hams, American cut, 54s; hams, long cut, 70s; Liverpool shoulders, square, none; picnics, none; short backs, none; bellies, clear, 43s; Canadian, 42s; Cumberlands, none; Wiltshires, none; spot lard, 38s 9d.

LIVERPOOL PROVISION STOCKS.

On hand February 1, 1933, with comparisons, estimated by Liverpool Trade Association:

	Feb. 1, 1933.	Jan. 1, 1933.	Feb. 1, 1932.
Bacon, lbs.	773,248	589,344	1,090,544
Hams, lbs.	1,456,896	1,243,648	417,648
Shoulders, lbs.	1,120	1,568	7,616
Butter, cwt.	7,888	6,182	370,720
Cheese, cwt.	16,981	17,121	1,323,066
Lard, steam, tierces	186	300	255
Lard, refined, tons.	1,414	120	609

BRITISH BACON MARKETS.

Arrivals of Continental bacon in the United Kingdom for the week ended January 19, 1933, totaled 72,841 bales compared with 81,932 the previous week and 86,535 bales in the corresponding week of 1932. Prices at Liverpool of first quality product follow:

	Jan. 19, 1933.	Jan. 12, 1933.	Jan. 30, 1932.
American green bellies	\$6.74	\$6.70	\$8.31
Danish green sides	8.58	8.58	7.99
Canadian green sides	6.05	6.43	6.43
Amer. short cut green hams	8.58	8.50	10.78
American refined lard	6.65	7.05	6.97

Provision and Lard Markets

WEEKLY REVIEW

Market Quiet—Prices Unsteady—Hogs Irregular—Western Run Moderate—Cash Trade Quiet—Lard Stocks Gain Moderately.

Market for hog products backed and filled the past week in an unsteady fashion, but on the whole there was little feature to the trade. This was particularly true in the lard market. Here prices fluctuated narrowly and within striking distance of the season's low point. Some tired long liquidation was under way, notwithstanding a better hog market on the whole, partly the result of renewed heaviness in grains and other speculative markets and partly due to uncertainties relative to the immediate future.

Commission house absorption and some profit taking was in evidence, but on moderate swells packinghouse interests were on the selling side. There appeared to be some switching from March to the later deliveries, but this was not active. Hog run, on the whole, was moderate and the hog prices better, but cash lard and meat trade was reported slow. Lard stocks showed a tendency to enlarge moderately.

Receipts of hogs at leading western packing points last week were 534,300 head, compared with 525,600 head the previous week and 751,600 the same week last year. Top price on hogs at Chicago bulged to 3.65c, the best level of the year and the highest point since last November. This was followed by a reaction to 3.40c but prices firmed again to 3.60c. Average price of hogs at Chicago last week was 3.25c, improving to 3.30c, compared with 3.25c the previous week, 4c a year ago and 4.35c two years ago.

Export Trade Slow.

Average weight of hogs received at Chicago last week was 230 lbs., compared with 232 lbs. previous week, 233 lbs. year ago; 238 lbs. two years ago.

The U. S. Department of Agriculture, in a report January 30, placed the January corn-hog ratio at 14.0 against 14.5 in December, 11.2 in January, 1932, and a five-year average, 1909-1914, of 11.3. In the North Central states the January ratio was 16.6, against 16.9 in December and 11.3 a year ago; in Iowa, 20.0, against 20.0 Dec. and 10.6 Jan., 1932.

Official exports of lard for the week ended January 21, 1933, were 11,891,000 lbs., against 14,661,000 lbs. last year. Exports from January 1 to January 21, 1933, have been some 34,560,000 lbs., against 53,078,000 lbs. the same time last year. Of the week's exports, 5,014,000 lbs. went to Germany, 3,346,000 lbs. to the United Kingdom, 1,663,000 lbs. to the Netherlands, 1,549,000 lbs. to other European countries, 123,000 lbs. to Cuba and 196,000 lbs. to other countries.

Exports of hams and shoulders, including Wiltshires, for the week were 298,000 lbs., against 407,000 lbs. last year; bacon, including Cumberlands, 347,000 lbs., against 1,298,000 lbs.; pickled pork, 170,000 lbs., against 244,000 lbs.

Lard stocks at Chicago increased 3,593,000 lbs. during January, but had very little influence as the supply now totals 11,439,000 lbs., against 25,083,000 lbs. the same time last year. Stocks of cut meats increased over 12,000,000 lbs. during the month, and are 106,156,000 lbs., compared with 121,653,000 lbs. the same time a year ago.

PORK—Demand was moderate and routine, but the market held steady at New York. Mess was quoted there at \$14.25 per barrel; family, \$14.50 per barrel; fat backs, \$10.00@12.50 bbl.

LARD—Domestic demand was moderate, and exports were quieter. Prices were barely steady with futures. At New York, prime western was quoted at 4.30@4.40c; middle western, 4.20@4.30c; New York City tierces, 4c; tubs, 4¼c; refined Continent, 4½c; South America, 4¾c; Brazil kegs, 5¾c; compound, car lots, 5¾c; smaller lots, 6c.

At Chicago, regular lard in round lots was quoted at 5c under March; loose lard, 50c under March; leaf lard, 60c under March.

BEEF—Market was quiet and steady. Mess at New York was nominal.

family, \$11.00@12.00 per barrel; extra India mess, nominal.

See page 34 for later markets.

HOGS AT 11 MARKETS.

Hog receipts at the eleven leading markets of the country during January, 1933, totaled 2,210,000 head. This compares with 2,942,000 in January, 1932, and 3,163,000 in January, 1931. Record receipts were in January, 1925, when nearly double the number received this year arrived at these same markets. Receipts last month were the smallest for any January since 1911. In the earlier years, however, no such large numbers of hogs were marketed direct as has been done in recent years.

At Chicago January receipts totaled 685,854 head. During the month prices made slow but steady progress upward. Daily top prices worked up from a low of \$3.00 on December 31, which recorded the 54 years low for top grades, to a high of \$3.50 by the third week

Losses Increase On Heavy Hogs

Some increase in hog prices, particularly of the heavier weights, with little change in the cut out values of these grades resulted in higher cutting losses than were shown a week ago. The lighter averages showed no change in cut-out value. Hogs closed the previous week on the Chicago market, at a top of \$3.65, the highest since November, but this level was not maintained during the current week.

Receipts at the twelve principal markets during the first four days of the week totaled 368,200 head compared with 415,600 the previous week and 423,400 a year ago. While Eastern markets reported lower receipts this did not influence demand on Western markets as shipments out of Chicago were well under those of the previous week.

Quality of hogs was good on some of the market sessions at Chicago and

rather poor on others. Bulk of the receipts fell within the 180- to 290-lb. weight ranges, both lighter and heavier weights being in the minority. Packing sows were scarce.

High top for the week at Chicago was \$3.60 with the low top of \$3.45 made on Tuesday. The closing top was \$3.50, the same as a week earlier. One Eastern market reported a high top of \$4.00 on Thursday. Hogs ranging from 170 to 210 lbs. made the highest prices. Most packing sows moved at \$2.70 to \$2.80.

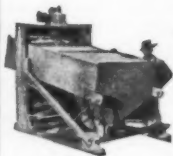
Because of the light receipts demand for fresh pork resulted in higher prices toward the end of the period, particularly of light loins.

The following test is worked out on the basis of live hog costs and green product prices at Chicago during the first four days of the current week as shown in THE NATIONAL PROVISIONER DAILY MARKET SERVICE, representative costs and credits being used.

	160 to 180 lbs.	180 to 220 lbs.	225 to 250 lbs.	275 to 300 lbs.
Regular hams	\$1.00	\$.96	\$.88	\$.82
Picnics24	.23	.22	.19
Boston butts19	.19	.19	.19
Pork loins65	.55	.47	.42
Bellies, light74	.65	.57	.52
Bellies, heavy13	.30
Fat backs12	.15
Plates and jowls04	.05	.06	.07
Raw leaf06	.06	.06	.06
P. S. lard, rend. wt.44	.48	.44	.40
Spare ribs04	.04	.04	.04
Regular trimmings05	.05	.04	.04
Feet, tails, neckbones04	.04	.04	.04
Total cutting value (per 100 lbs. live wt.)...	\$3.58	\$3.30	\$3.06	\$2.84
Total cutting yield	68.00%	69.50%	71.00%	72.00%
Crediting edible and inedible offal to the above cutting values and deducting from these totals the cost of well finished live hogs of the results are secured:				
Loss per cwt.	\$.20	\$.44	\$.57	\$.64
Loss per hog34	.88	1.35	1.84



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in the month. The average price for the month of all hogs was \$3.15 compared with \$3.10 in December, \$4.00 in January, 1932, \$7.65 in the same month, 1931, and \$9.75 in January, 1930.

Quality of receipts dropped off during the month and is reported to have been lower than that of a year ago as the period drew to a close. The average weight of hogs received at Chicago was 232 lbs. compared with 228 in December, 229 in January last year and 236 lbs. two years ago.

CHICAGO PROVISION STOCKS.

Stocks of meat and lard on hand in Chicago at the close of business January 31, 1933, as reported by the Chicago Board of Trade, were as follows:

	Jan. 31, 1933.	Dec. 31, 1932.	Jan. 31, 1932.
All kinds of bar- beled P. O. R. k. bris.	13,940	13,460	20,156
P. S. lard, made since Oct. 1, '32, lbs.	7,497,992	4,280,960	18,267,956
Other kinds of lard, lbs.	3,942,390	3,566,097	6,816,183
D. S. Cl. bellies, made since Oct. 1, '32, lbs.	9,732,805	8,035,329	11,346,153
D. S. Cl. bellies, made previous to Oct. 1, '32, lbs.	11,356	95,560	336,675
D. S. rib bellies, made since Oct. 1, '32, lbs.	802,587	700,351	1,163,347
D. S. rib bellies, made previous to Oct. 1, '32, lbs.			6,000
Ex. Sh. Cl. sides, made since Oct. 1, '32, lbs.	2,100	2,200	37,400
D. S. Sh. fat backs, lbs.	2,106,789	1,504,926	2,655,750
D. S. shldrs., lbs.			79,941
S. P. hams, lbs.	22,971,515	15,618,982	31,900,145

S. P. Skd. hams, lbs.	25,558,657	23,395,572	21,818,837
S. P. bellies, lbs.	28,783,953	22,161,049	26,885,955
S. P. Californias or picnics, S. P. Boston shldrs., lbs.	11,956,835	8,271,983	14,766,693
S. P. shldrs., lbs.	92,500	103,200	134,090
Other cut meats, lbs.	6,157,084	5,897,145	10,432,456

Total cut
meats, lbs. 106,156,181 93,785,907 121,853,441

CASINGS IMPORTS AND EXPORTS.

Imports and exports of casings during December, 1932, with the countries of origin and destination, are reported by the U. S. Bureau of Foreign and Domestic Commerce as follows:

	Imports.	Exports.
	Sheep, lamb and goat. lbs.	Others. lbs.
Czechoslovakia	1,200	
Denmark		57,264
France	220	9,480
Germany	10,031	20,760
Latvia		2,000
Netherlands	2,282	5,839
Roumania	506	
Soviet Russia in Europe	15,175	15,143
Switzerland	200	
United Kingdom	10,763	
Canada	32,346	123,040
Cuba		14,061
Argentina	66,329	305,748
Brazil		77,564
Chile	3,641	1,040
Uruguay		5,464
British India	9,064	
China	32,475	11,570
Iraq	15,347	
Persia	5,249	
Syria	3,441	
Turkey	54,817	
Australia	138,407	29,528
French Oceania	23,945	
New Zealand		1,336
Algeria and Tunis		220
Total	425,438	679,057

Value of sheep, lamb and goat casings imported during December totaled

The New FRENCH COOKER

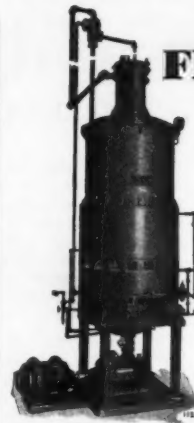
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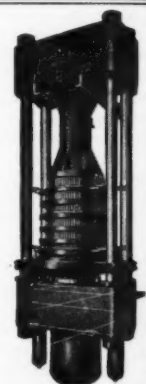
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\$283,759 and of other casings, \$96,855. This compares with a November valuation of \$216,801 for sheep, lamb and goat casings and \$57,719 for other casings.

EXPORTS.

	Hog casings. lbs.	Beef casings. lbs.	Others. lbs.
Belgium	3,207	19,364	
Denmark		39,122	
Germany	207,965	728,937	18,323
Italy	4,807	1,450	8,002
Netherlands	53,510	92,083	
Norway		6,070	25,060
Spain	23,504	175,326	2,094
Sweden		28,010	6,750
United Kingdom	284,554	22,742	4,620
Canada	31,652	6,534	26,079
Guatemala		150	
Panama	214		204
Mexico		366	
Cuba		4,850	1,736
Argentina		237	
Dutch East Indies			250
Philippine Islands		350	
Australia	63,614		
New Zealand	7,643		
Union of South Africa	900		235
Others	326	110	
Total	682,246	1,120,951	89,547

Hog casings exported were valued at \$124,997; beef at \$93,564 and others at \$15,568. This compares with the November export of hog casings valued at \$124,608; beef at \$90,268 and other casings at \$11,131.

December shipments to insular possessions totaled 92 lbs. of hog casings, 1,887 lbs. of beef casings and 440 lbs. of other casings.

LARD AND GREASE EXPORTS.

Exports of lard from New York City Jan. 1, 1933, to Jan. 31, 1933, totaled 33,104,384 lbs.; tallow, 722,000 lbs.; greases, 80,000 lbs.; stearine, 535,200 lbs.

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Tallow and Grease Markets

WEEKLY REVIEW

TALLOW—Outward indications in the tallow market the past week were that very little business passed with the leading soapers. Nevertheless, some felt that a moderate routine business was done. The price level was about steady. Extra New York was quoted at 2½¢ f.o.b. or unchanged from the last sales levels of a week ago.

There was considerable gossip relative to export business in tallow. It was learned that a Boston renderer had sold a round lot to a Liverpool soaper, a grade somewhat better than extra, at a basis of between 2.75¢ and 2.80¢ in wooden barrels. This sale attracted much attention. This business, however, failed to influence the market. The unsteady outside fluctuations exerted some influence on tallow, particularly from the buyers' standpoint, and the market was suffering from a lull in soap trade. Generally, the feeling was mixed.

At New York, special loose was quoted at 2½¢; extra, 2½¢ f.o.b.; edible, 3½¢ f.o.b.

At Chicago, trade continued dull in the tallow market, especially on nearby stuff, but buyers were showing some interest in later deliveries. At Chicago, edible was quoted at 3¼¢; fancy, 3¢; prime packer, 2½¢@3¢; No. 1, 2½¢; No. 2, 2¢.

There was no London auction this week. At Liverpool, Argentine beef tallow was 3d lower for the week. January-February was quoted at 21s. Australian good mixed, January-February, Liverpool, was off 3d at 21s 6d.

STEARINE—Market at New York was dull and about steady the past week, with oleo quoted at 3¼¢@4¢. At Chicago, market was quiet and about steady, with oleo quoted at 3½¢.

OLEO OIL—Routine conditions again dominated the market at New York. Demand was limited and prices were easier. Extra was quoted at 4¼¢@5½¢; prime, 4½¢; lower grades, 4½¢.

At Chicago demand was moderate, and the market was barely steady. Extra was quoted at 5¢.

See page 34 for later markets.

LARD OIL—Demand continues quiet and was limited more or less to immediate requirements. However, the market was about steady. Prime at New York was quoted at 8¢; extra winter, 6½¢; extra, 6¢; No. 2, 5½¢.

NEATSFOT OIL—Demand was quiet and the market about steady. Pure at New York was quoted at 7¼¢; extra, 6½¢; No. 1, 6¼¢; cold test, 12¢.

GREASES—Position of the market for grease in the East the past week was one of quietness and an easier undertone. A little more pressure to sell was in evidence. Consumer demand, however, was limited, and while some quiet trading was believed to have passed, the market lacked any particular support. Continued unsteadiness in tallow was a factor, but the market suffered mostly from a tendency to look on for the time being, pending developments.

At New York, yellow and house were quoted at 1½¢; A white, 2¼¢; B white, 2½¢; choice white for export, 2½¢@2¾¢.

At Chicago, trading in greases continued very dull, with demand for nearby shipment slow. Buyers were showing some interest for later delivery. At Chicago, brown was quoted at 1½¢; yellow, 2@2½¢; B white, 2½¢@2¾¢; A white, 2¼¢; choice white, all hog, 2½¢@2¾¢.

By-Products Markets

Blood.

Chicago, Feb. 2, 1933.

Blood market continues strong. Sales at \$1.25@1.35 reported.

Unit Ammonia. Ground and unground.....\$1.25@1.35

Digester Feed Tankage Materials.

Bids of \$1.15@1.25 reported. Producers holding for \$1.35@1.50.

Unit Ammonia. Unground, 10 to 12% ammonia...\$1.35@1.50 & 10¢
Unground, 8 to 10% ammonia... 1.50@1.75 & 10¢
Liquid stick @ .50¢

Dry Rendered Tankage.

Market somewhat quieter. Sales reported made at 40¢@42½¢.

Hard pressed and exp. unground per unit protein\$.40@ 42½¢
Soft prod. pork, ac. grease & quality, ton@20.00
Soft prod. beef, ac. grease & quality, ton@15.00

Packinghouse Feeds.

Market about unchanged and somewhat quiet.

Per ton. Digester tankage, meat meal\$22.50@27.50
Meat and bone scraps, 50% 27.50@32.50
Steam bone meal, special feeding per ton 19.00@20.00
Raw bone meal for feeding 21.00@22.00

Fertilizer Materials.

Trading continues quiet. Material testing 10 to 12 per cent ammonia offered at \$1.00@1.10 & 10¢.

High grd. ground, 10@12% am. \$1.00@1.10 & 10¢
Low grd., and ungr., 6-8% am. 1.00@1.10 & 10¢
Bone tankage, ungrd., low gd., per ton@12.00
Hoof meal @ .80

Bone Meals (Fertilizer Grades).

Offerings light. Inquiries scarce. Steam, ground, 3 & 50\$18.00@20.00
Steam, unground, 3 & 50@18.00

Gelatine and Glue Stocks.

Trading continues very light. Occasional sales of bones being made at \$18.00@19.00. Prices of other products are nominal.

Per ton. Kip stock\$10.00@12.00
Calf stock 12.00@15.00
Skins, pieces@10.00
Horn tips 16.00@17.00
Cattle jaws, skulls and knuckles 18.00@19.00
Hide trimmings (new style) 4.00@ 6.00
Hide trimmings (old style) 6.00@ 8.00
Pig skin scraps and trim., per lb.@2½¢

Horns, Bones and Hoofs.

Offerings of packer bones limited. Buyers not numerous.

Per ton. Horns, according to grade\$60.00@150.00
Mfg. shin bones 65.00@110.00
Cattle hoofs@10.00
Junk bones@12.00
(Note—Foregoing prices are for mixed carloads of unsorted materials indicated above.)

Animal Hair.

Market showing little activity.

Summer coll and field dried¼¢ @ ¼¢
Winter coll dried¼¢ @ ¼¢
Processed, black winter, per lb.3¢ @ 3½¢
Processed, grey, winter, per lb.2½¢ @ 2¾¢
Cattle, switches, each*¼¢ @ 1¢

*According to count.

DEC. MEAT AND FAT EXPORTS.

Exports of meats and fats during December, and for the year 1932, are given by the U. S. Department of Commerce as follows:

	12 mos. ended	Dec., 1932.	Dec., 1932.
Total meat and meat products, lbs.	15,348,204	191,013,280	
Value \$	1,456,140	\$18,906,633	
Total animal oils and fats, lbs.	54,954,425	613,238,659	
Value \$	\$2,960,321	\$35,765,205	
Beef and veal, fresh, lbs.	196,000	1,633,494	
Value \$	\$28,990	\$292,750	
Beef, pickled, etc., lbs.	601,169	9,868,428	
Value \$	\$40,107	\$628,702	
Pork, fresh, lbs.	1,032,719	8,133,092	
Value \$	\$84,276	\$708,040	
Hams and shoulders, lbs.	4,569,104	65,217,927	
Value \$	\$429,406	\$6,737,065	
Bacon, lbs.	1,733,761	17,733,249	
Value \$	\$124,674	\$1,340,323	
Cumberland and Wiltshire sides, lbs.	44,077	753,654	
Value \$	\$3,277	\$62,456	
Pickled pork, lbs.	1,188,445	15,258,569	
Value \$	\$86,147	\$1,031,271	
Oleo oil, lbs.	3,061,799	42,406,410	
Value \$	\$194,530	\$2,490,730	
Lard, lbs.	49,900,208	546,183,681	
Value \$	\$2,717,778	\$31,883,399	
Neutral lard, lbs.	440,465	5,951,227	
Value \$	\$38,355	\$585,935	
Lard compounds, animal fats, lbs.	226,404	1,094,050	
Value \$	\$12,062	\$79,599	
Margarine of animal or vegetable fats, lbs.	25,339	477,747	
Value \$	\$2,658	\$33,717	
Cottonseed oil, crude, lbs.	5,588,907	44,864,534	
Value \$	\$148,698	\$1,444,717	
Cottonseed oil, refined, lbs.	645,308	10,012,851	
Value \$	\$43,557	\$649,689	
Lard compounds, vegetable fats, lbs.	205,630	2,399,796	
Value \$	\$19,395	\$221,013	

EASTERN FERTILIZER MARKETS.

(Special Report to The National Provisioner.)

New York, Feb. 1, 1933.

Trading has been rather limited in local packing house by-products such as tankage, blood, etc., due to the fact that quite a few of the nearby fertilizer manufacturers have stopped mixing for the time being. Stocks of these materials in the hands of producers are light, quite a few plants having sold their production through February.

Demand for foreign bone meal has been steady and sales of other fertilizer materials, such as nitrate of soda and sulphate of ammonia, are only fair.

MEAT IMPORTS AT NEW YORK.

Principal meat imports at New York for the week ended January 28, 1933:

Point of Origin.	Commodity.	Amount.
Argentina—Canned meats	4,060 lbs.
Brazil—Jerked beef	2,268 lbs.
Canada—Bacon	5,866 lbs.
Canada—Sausage	358 lbs.
Canada—Pork tenderloins	870 lbs.
Denmark—Smoked pork	406 lbs.
Germany—Sausage	1,769 lbs.
Germany—Smoked pork	2,304 lbs.
Ireland—Bacon	1,856 lbs.
Paraguay—Canned corned beef	1,800 lbs.
Poland—Ham	7,535 lbs.

Watch the Wanted page for bargains.

DEC. EDIBLE FAT EXPORTS.

December exports of oleo oil, oleo stock and lard with countries of destination, are reported by the U. S. Department of Commerce as follows:

	Oleo oil. lbs.	Oleo stock. lbs.	Lard. lbs.
Belgium	107,054	73,508	1,004,502
Denmark	133,012	29,241	76,956
Finland	166,809
France	6,705	703,965
Germany	883,062	22,840	13,929,375
Greece	69,007	54,720
Hungary	30,806	766,525
Italy	188,900
Malta, Gozo & Cyprus	2,785,276
Netherlands	565,629	5,633
Norway	48,005	31,805
Poland and Danzig	34,451
Sweden	58,300	72,118	24,750
Switzerland	2,303	22,971
United Kingdom	815,440	43,985	21,427,925
Canada	33,600
Central American countries	1,167,851
Mexico	10,925	400	5,383,694
Newfoundland and Labrador	9,923	35,289	3,762
Cuba	220,136	833,119
Dominican Republic	5,822	188,868
Dutch West Indies	300	100	5,522
Haiti	119	245,390
Virgin Islands	2,300	12,256
Venezuela	21,582	515	761,430
Others	170,942
Total	3,091,799	353,252	49,900,208

In addition to the above 2,697 lbs. of oleo oil were shipped to Hawaii and Porto Rico and 2,567,816 lbs. of lard to Porto Rico.

Oleo oil exported during the month was valued at \$164,530, oleo stock at \$19,802 and lard at \$2,717,778.

Tallow exports for the month totaled 490,238 lbs. valued at \$23,840. Cuba was the largest importer of tallow, taking 414,262 lbs.

Neutral lard exported totaled 440,465 lbs. valued at \$28,355. Netherlands and Belgium took the bulk of this product, with smaller amounts to other European countries.

Exports of lard compounds containing animal fats totaled 226,404 lbs. valued at \$12,062. More than half of this went to the United Kingdom with Cuba the second largest buyer. Insular possessions took 83,212 lbs.

Oleo stearine exports totaled 426,720 lbs. valued at \$21,469 while oleomargarine of animal or vegetable fats totaled 25,339 lbs. valued at \$2,685. In addition 122,824 lbs. of this product was shipped to Porto Rico.

DEC. MARGARINE PRODUCTION.

Margarine production during December showed a decrease of 2,667,497 lbs. or 12 per cent from that of the same month a year previous, according to figures of actual production, as reported by manufacturers to the U. S. Department of Agriculture as follows:

	Dec., 1932.	Dec., 1931.
Uncolored margarine:	lbs.	lbs.
Exclusively vegetable	15,864,380	17,373,832
Animal and vegetable	3,540,708	4,405,647
Total	19,405,088	21,779,479
Colored margarine:	lbs.	lbs.
Exclusively vegetable	62,689	133,781
Animal and vegetable	189,952	411,961
Total	252,641	545,742
Grand total	19,657,724	22,325,221
Colored and uncolored margarine:	lbs.	lbs.
Exclusively vegetable	15,927,069	17,507,613
Animal and vegetable	3,730,655	4,817,608
Total	19,657,724	22,325,221

HULL OIL MARKETS.

Hull, England, Feb. 1, 1933.—(By Cable).—Refined cottonseed oil, 24s 6d; Egyptian crude cottonseed oil, 21s 9d.

SOUTHERN MARKETS

New Orleans.

(Special Wire to The National Provisioner.)

New Orleans, La., Feb. 2, 1933.—New Orleans cotton oil futures sagged daily the past week a total of about 20 points. Bleachable is dull at 34c lb. loose New Orleans, in sympathy with the declining of crude which is now offered at 2.40c lb. for Texas and 2½c lb. for Valley. January consumption report due February 2 may inject new life into situation, especially if hogs and lard should advance to any extent in the meanwhile.

Memphis.

(Special Wire to The National Provisioner.)

Memphis, Tenn., Feb. 2, 1933.—Crude cottonseed oil, nominal; forty-one per cent protein cottonseed meal, \$11.60; loose cottonseed hulls, \$2.00.

Dallas.

(Special Wire to The National Provisioner.)

Dallas, Tex., Feb. 2, 1933.—Prime cottonseed oil, 2½c lb.; forty-three per cent meal, \$10.50; hulls, \$3.00.

MEMPHIS PRODUCTS MARKETS.

(Special Report to The National Provisioner.)

Memphis, Tenn., Feb. 1, 1933.

There was considerably more trading in cottonseed meal today than for some time. May meal sold at \$12.00, and July at \$12.30. These prices are slightly under those of yesterday, but in view of the fact that both grain and cotton were down materially it may be said that the cottonseed meal market held remarkably well. There were, however, more sellers than buyers during the entire session. Quite a few orders were in the pit. These had the appearance of hedge selling against actual meal. Demand for cottonseed meal from the consuming trade remains rather quiet. The market closed steady at unchanged to 25c lower.

Cotton seed market was also better than it has been. Most of the trading, however, was confined to February, which position sold at \$9.00 per ton. There is little news to affect the seed market, and at the close prices were unchanged, the market having the appearance of being steady.

OIL EXPORTS AND IMPORTS.

Exports and imports of vegetable oils during December are reported as follows by the U. S. Department of Commerce:

	Lbs.	Value.
EXPORTS.		
Cottonseed oil, refined	645,305	\$ 43,557
Soybean oil	108,457	6,976
Corn oil	104,735	6,905
Vegetable oil lard compounds	205,630	19,395
Cocoanut oil, crude	3,371,698	103,313
Cottonseed oil, crude	5,588,907	148,698

In addition to the above there were shipped to insular possessions 27,690 lbs. of cottonseed oil, refined; 23,179 lbs. of corn oil and 110,416 lbs. of vegetable oil lard compounds.

IMPORTS.

	Lbs.	Value.
IMPORTS.		
Copra	53,544,608	\$28,495
Cocoanut oil	26,110,614	754,075
Sesame seed	4,198,940	85,504

COTTON OIL TRADING.

COTTONSEED OIL—Store oil stocks at New York continued moderate, but demand was quiet and prices were about steady with futures. Southeast and Valley crude were quoted at 89 points under New York March or around 2½c; Texas crude, 114 under March.

Market transactions at New York:

Friday, January 27, 1933.

	Sales.	High.	Low.	Bid.	Asked.
Spot	360 a	Bid
Feb.	2	360	360	360 a
Mar.	81	370	368	370 a
Apr.	370 a
May	381 a	385
June	382 a	392
July	31	394	392	393 a
Aug.	4	396	395	395 a	402
Sept.	28	400	400	402 a	404

Sales, including switches, 156 contracts. Southeast crude, 95c under March bid.

Saturday, January 28, 1933.

Spot	355 a	Bid
Feb.	355 a	365
Mar.	1	367 367
Apr.	369 a 379
May	379 a 383
June	379 a 389
July	390 a 394
Aug.	1	395 395
Sept.	399 a 404

Sales, including switches, 3 contracts. Southeast crude, 92c under March nom.

Monday, January 30, 1933.

Spot	355 a	Bid
Feb.	355 a	365
Mar.	29	367 365
Apr.	366 a 376
May	2	380 380
June	379 a 389
July	7	390 390
Aug.	392 a 399
Sept.	397 a 400

Sales, including switches, 54 contracts. Southeast crude, 90c under March nom.

Tuesday, January 31, 1933.

Spot	350 a	Bid
Feb.	352 a	362
Mar.	365 a 369
Apr.	366 a 376
May	377 a 381
June	379 a 389
July	388 a 390
Aug.	392 a 399
Sept.	397 a 400

Sales, including switches, 6 contracts. Southeast crude, 90c under March nom.

Wednesday February 1, 1933.

Spot	352 a	Bid
Feb.	352 a	362
Mar.	5	365 364
Apr.	366 a 376
May	1	378 378
June	378 a 388
July	4	388 387
Aug.	390 a 398
Sept.	1	397 397

Sales, including switches, 11 contracts. Southeast crude, 89c under March nom.

Thursday, February 2, 1933.

Spot	350 a
Mar.	364	361 a
May	378	374 a
July	387	383 a
Sept.	395	395 a

See page 34 for later markets.

Vegetable Oil Markets

WEEKLY REVIEW

Market More Active—Prices Barely Steady—Trade Mostly Switching—Cash Trade Moderate—Crude Steady—Lard Heavy—Cotton Acreage Increase Feared.

The cottonseed oil futures market the past week experienced a distinctly broader volume of trade and a rather steady undertone. Operations were largely in the way of transferring March interest to July and September at 24 and 34 points difference. The longs in the nearbys were sellers of March and buyers of the later months, while refiners willingly lifted hedges from the March position and placed them on the future deliveries. The tendency to get as far away as possible was unquestionably brought about by the fact that March tender day is rapidly approaching, with little in sight to materially change the price level.

Trade was moderate, mixed, and featureless. A little liquidation and selling developed at times on the persistent heaviness in the lard market and renewed weakness in cotton, the latter feeling persistent gossip relative to prospects of an increase in the new crop acreage. Markets also were unsettled somewhat by lack of concrete developments at Washington over farm relief and inflationary movements. Outright selling, however, was not large and sufficient buying power materialized to lift this oil out of the ring.

Routine conditions attracted little attention. Cash oil demand was on a rather moderate scale. Crude markets were fairly steady. Southeast and Valley were quoted about 89 points under New York March or around 2½c. This was possibly ¼c better than late the previous week. Texas was quoted at 114 under March or about the 2½c level.

According to some reports from the South, the crude basis has been getting tighter the last few days, with consumers possible buyers a point or two above the present market. Crude offerings were reported light, and it was said that a large line of mills in the

Southwest were closing down and storing oil rather than sell it at present prices. Other interest were reported storing seed.

Small January Consumption Expected.

According to expectations around the ring, January oil consumption should run somewhere between 180,000 and 205,000 bbls. This would compare with 184,000 bbls. in December, and 226,000 bbls. in January last year. The trade, however, is not fearful of the statistical position, feeling that the latter has been discounted in the main and that the time of the season has approached when refiners will be inclined to support the current levels. There is, nevertheless, uneasiness over possible outside developments. With little within the oil situation itself to influence sentiment, the market is very apt to sympathize with the outside fluctuations.

Lard stocks at Chicago during January increased 3,593,000 lbs. The gain meant little, as the stocks at the beginning of February totaled only 11,439,000 lbs., compared with 25,083,000 lbs. at the end of January last year.

The government weekly weather report said that in the Cotton Belt field work was somewhat more active in the eastern and southern portions, but otherwise preparations for spring planting are delayed.

The moisture situation in the Belt is believed to be satisfactory in the main. Improvement in the mortgage situation during the past week makes for a situation where increased acreage is regarded as more than a possibility. Even if the farmer is without funds, he can borrow from the government up to \$400.00. This situation is being followed very closely by the speculative element, but it has been noticeable that during the past week the allotment plan idea has been a factor of less prominence, the belief gaining ground that passage of the bill, at least at the present session, is impossible.

COCOANUT OIL—Developments were few and far between in this market, with demand rather flat and the market about steady in tone. At New

York, tanks were quoted at 3¼c; bulk oil, 3c. At the Pacific Coast, tanks were easier at 2¼@2½c.

CORN OIL—Last business reported was at 3c at outside mills, but the market the past few days was very quiet. Outside mills are quoting at 3c; tanks, Chicago, 3½c.

SOYA BEAN OIL—With no particular pressure in evidence and indications that re-sale oil has been cleaned up in the East, the market ruled steady but quiet. Tanks f.o.b. southern mills quoted at 3c.

PALM OIL—A fair consumer demand was in evidence at New York the past week for Nigre oil, but otherwise conditions were quiet with the undertone very steady. At New York, spot Nigre was quoted at 2¼c; shipment Nigre, 2.55c; spot Lagos, 3c; 12% acid bulk, 2.65c; 20% softs, 2.55c.

PALM KERNEL OIL—Trade in this quarter was extremely slow, and the market was purely nominal. Prices New York were quoted at 3.05@3.10c.

OLIVE OIL FOOTS—A fair demand from consumers was noted in this quarter, and prices ruled steady. Spot foots at New York were quoted at 4¼@5c. Shipment foots, after advancing to 4¼@4½c, reacted to 4¼@4½c.

RUBBERSEED OIL—Market nominal.

SESAME OIL—Market nominal.

PEANUT OIL—Very little was doing in this market, but the tone appeared steady. Tanks, f.o.b. southern mills were held at 3¼c.

DEC. MARGARINE TAXED.

Margarine production and margarine on which tax was paid during December, 1932, as reported by margarine manufacturers to the U. S. Bureau of Internal Revenue, with comparisons:

	Dec. 1932, lbs.	Dec. 1931, lbs.
Uncolored	19,878,088	22,636,989
Colored	263,549	536,042
Total	20,142,237	23,173,031
Uncolored margarine withdrawn, tax paid, lbs.	19,408,896	
Colored margarine, withdrawn, tax paid, lbs.	56,897	



Many of the leading packers and wholesalers of the middle west, east, and south are selling Mistletoe. Let us refer you to some of them.

G. H. Hammond Company Chicago, Illinois

HAMMOND'S
Mistletoe
MARGARINE

Week's Closing Markets

FRIDAY'S CLOSINGS

Provisions.

Hog products were quiet and barely steady the latter part of the week. Trade was featureless; hogs about steady; cash trade quiet.

Cottonseed Oil.

Cotton oil was active and barely steady, trade being mostly switching and some selling on outside weakness. Cash trade is moderate. Crude basis steady; Southeast and Valley 85 under March; Texas, 110 under.

Quotations on bleachable cottonseed oil at New York Friday noon were:

Feb., \$3.50@3.62; Mar., \$3.60@3.63; Apr., \$3.63@3.73; May, \$3.70@3.74; June, \$3.74@3.84; July, \$3.81@3.85; Aug., \$3.84@3.94; Sept., \$3.90@3.95.

Tallow.

Tallow, extra 2½c f.o.b.

Stearine.

Stearine, 3¼@4c nominal.

Friday's Lard Markets.

New York, Feb. 3, 1933. — Lard, prime western, \$4.30@4.40; middle western, \$4.20@4.30; city, 4c; refined Continent, 4½c; South America, 5½c; Brazil kegs, 5½c; compound, 5½c car lots.

GERMAN HOGS AND LARD.

Receipts of hogs at the fourteen principal German markets totaled 64,951 for the week ended January 19, 1933, compared with 55,342 a week earlier and 69,647 in the same week a year earlier. Prices of hogs at Berlin for the week ended January 19 were \$7.29 compared with \$7.62 a week earlier and \$8.12 in the same week a year ago. Lard at Hamburg, in tierces was quoted at \$8.01 per cwt. for the week of January 19 compared with \$9.21 the previous week and \$8.07 a year ago.

WHOLESALE DRESSED MEAT PRICES.

Wholesale prices of Western dressed meats quoted by the U. S. Bureau of Agricultural Economics at Chicago and Eastern markets on Feb. 2, 1933:

	CHICAGO.	BOSTON.	NEW YORK.	PHILA.
Fresh Beef:				
YEARLINGS (1) (300-500 LBS.):				
Choice	9.50@11.50		10.00@11.50	
Good	8.00@9.50		8.00@10.00	
Medium	7.00@8.00		7.00@8.00	
Common	6.00@7.00		6.00@7.00	
STEERS (500-600 LBS.):				
Choice	9.00@10.00		10.00@11.50	10.00@11.00
Good	8.00@9.00		8.00@10.00	9.00@10.00
Medium	7.00@8.00		7.00@8.00	7.00@8.00
Common	6.00@7.00		6.00@7.00	6.50@7.00
STEERS (600-700 LBS.):				
Choice	8.00@9.50		9.50@11.00	9.50@10.50
Good	7.00@8.00		8.00@9.50	8.00@9.50
Medium	6.00@7.00	6.50@7.50	7.00@8.00	7.00@8.00
STEERS (700 LBS. UP):				
Choice	7.50@9.00	8.50@9.50	9.50@10.50	9.00@10.00
Good	6.50@7.50	7.50@8.50	8.00@9.50	7.50@9.00
COWS:				
Good	5.50@6.00	6.00@6.50	6.50@7.50	6.50@7.00
Medium	5.00@5.50	5.50@6.00	6.00@6.50	6.00@6.50
Common	4.50@5.00	5.00@5.50	5.00@6.00	5.00@6.00
Fresh Veal Carcasses:				
VEAL (2):				
Choice	11.50@13.00	12.00@13.00	12.00@13.00	12.00@13.00
Good	10.50@11.50	10.00@12.00	10.00@12.00	11.00@12.00
Medium	9.00@10.50	8.00@10.00	9.00@10.00	10.00@11.00
Common	7.50@9.00	7.00@8.00	7.00@9.00	8.00@10.00
Fresh Lamb and Mutton:				
LAMB (38 LBS. DOWN):				
Choice	12.00@13.00	12.50@13.50	13.50@14.00	13.00@14.00
Good	11.50@12.50	12.00@13.00	12.50@13.50	12.00@13.00
Medium	10.50@11.50	11.00@12.00	11.50@12.50	10.00@11.00
Common	10.00@11.00	10.00@11.00	9.00@11.00	
LAMB (39-45 LBS.):				
Choice	12.00@13.00	12.50@13.50	12.50@13.50	12.00@13.00
Good	11.50@12.50	12.00@13.00	11.50@12.50	11.00@12.00
Medium	10.50@11.50	11.00@12.00	11.00@12.00	10.00@11.00
Common	10.00@11.00	10.00@11.00	9.50@11.00	
LAMB (46-55 LBS.):				
Choice	10.50@11.50	10.50@12.50	11.00@12.00	11.00@12.00
Good	10.00@11.00	10.00@12.00	10.00@11.00	10.00@11.00
MUTTON (EWE) 70 LBS. DOWN:				
Good	7.00@8.00	8.00@9.00	6.00@7.00	7.50@8.00
Medium	6.00@7.00	7.00@8.00	5.50@6.00	6.50@7.50
Common	5.00@6.00	5.00@7.00	5.00@5.50	6.00@6.50
Fresh Pork Cuts:				
LOINS:				
8-10 lbs. av.	7.00@8.00	7.00@7.50	6.50@8.00	8.00@8.50
10-12 lbs. av.	7.00@8.00	7.00@7.50	6.50@8.00	8.00@8.50
12-15 lbs. av.	6.50@7.00	6.50@7.00	6.00@7.00	7.50@8.00
16-22 lbs. av.	6.50@7.00	5.50@6.50	5.50@6.50	7.00@7.50
SHOULDERS, N. Y. STYLE, SKINNED:				
8-12 lbs. av.	5.00@6.00		5.50@7.00	6.00@7.00
PICNICS:				
6-8 lbs. av.		6.00@6.50		5.50@6.00
BUTTS, BOSTON STYLE:				
4-8 lbs. av.	5.50@7.00		6.00@8.00	6.50@7.50
SPARE RIBS:				
Half sheets	4.00@6.00			
TRIMMINGS:				
Regular	3.00@3.50			
Lean	4.00@5.25			

(1) Includes heifer 450 lbs. down at Chicago. (2) Includes "skins on" at New York and Chicago.

HIDE PRICE DIFFERENTIALS.

The adjustment committee of the New York Hide Exchange on February 2, 1933, fixed the following price differentials between basis, premium and discount grades of hides which may be delivered against Exchange contracts. These are effective February 3, to prevail until further notice.

Following differentials are based on hides taken off in the United States and Canada in non-discount months of July, August and September, and on hides taken off in the Argentine in non-discount months of December, January and February.

	Old Contract Cents per lb.	New Contract Cents per lb.
Steers	1.85 prem.	1.60 prem.
Ex. it. str.	1.85 prem.	1.60 prem.
Cows	2.40 prem.	2.15 prem.
Ex. it. cows & str.	2.00 prem.	1.75 prem.

	Old Contract Cents per lb.	New Contract Cents per lb.
Hvy. nat. str.	.55 prem.	.55 prem.
Ex. it. nat. str.	No Diff.	No Diff.
Hvy. nat. cows	.30 dis.	.30 dis.
Ex. it. nat. cows	Basis	Basis
Hvy. butt br. str.	.55 prem.	.55 prem.
Hvy. Col. str.	No Diff.	No Diff.
Hvy. Tex. str.	.55 prem.	.55 prem.
Ex. it. Tex. str.	.30 dis.	.30 dis.
Brnd'd cows	.30 dis.	.30 dis.

PACKER TYPE.

Nat. cows & str.	.55 dis.	.55 dis.
Brnd'd cows & str.	1.10 dis.	1.10 dis.

PACIFIC COAST.

Steers (native & branded)	No Diff.	No Diff.
Cows (native & branded)	.30 dis.	.30 dis.

Differentials on frigorifico hides are based on delivery from dock or warehouse, duty paid.

CHICAGO HIDE MOVEMENT.

Receipts of hides at Chicago for the week ended January 28, 1933, were 5,598,000 lbs.; previous week, 4,266,000 lbs.; same week last year, 3,605,000 lbs.; from January 1 to January 28 this year, 16,944,000 lbs.; same period a year ago, 15,412,000 lbs.

Shipments of hides from Chicago for the week ended January 28, 1933, were 5,022,000 lbs.; previous week, 4,804,000 lbs.; same week last year, 4,904,000 lbs.; from January 1 to January 28 this year, 18,125,000 lbs.; same period a year ago, 24,018,000 lbs.

WEEKLY HIDE IMPORTS.

Imports of cattle hides at leading U. S. ports, week ended Jan. 28, 1933:

Week ending	New York.	Boston.	Phila.
Jan. 28, 1933	5,659		
Jan. 21, 1933	11,482		18,801
Jan. 14, 1933	10,063		7,968
Jan. 7, 1933	9,867		
	37,021		12,004
Jan. 30, 1932	7,010	2,462	
Jan. 23, 1932	17,181		
	53,008	5,951	

†Revision.

ARGENTINE BEEF EXPORTS.

Cable reports of Argentine exports of beef this week up to Feb. 2, 1933, show exports from that country were as follows: To the United Kingdom, 173,391 quarters; to the Continent, none. Exports the previous week were: To England, 94,312 quarters; to Continent, 9,530 quarters.

Careless work in hog scalding costs money. Read chapter 2 of "PORK PACKING," The National Provisioner's latest book.

Hide and Skin Markets

Chicago.

PACKER HIDES—There was an active trade in the packer hide market this week, total so far being around 80,000 hides, mixed December-January take-off. Light native cows have been the slowest item on the list and these moved in a broad way early in the week at $\frac{1}{4}$ @ $\frac{1}{2}$ c decline, according to points involved, while extreme native steers sold in a small way at $\frac{1}{2}$ c less than previous nominal figure. Native and branded steers moved at unchanged prices, while native bulls sold at $\frac{1}{4}$ c better than early bids.

No trading has been reported so far in branded cows and efforts to buy these at a half-cent less have not been successful; the same is true of heavy native cows.

Trading opened up late on the first day of the week, when three packers moved a total of around 43,000 light native cows. The fourth packer had moved 15,000 quietly previous week, and this description is fairly well cleaned up, especially the more desirable River point hides. Native and heavy branded steers are available in a moderate way at the list, but packers' stocks are in much better shape at the moment.

About 5,000 native steers moved at 5c, steady; 2,000 extreme native steers brought $\frac{3}{4}$ c, or $\frac{1}{4}$ c off.

About 11,000 butt branded steers were reported at 5c, and 9,000 Colorado at $\frac{1}{4}$ c. One car of 600 heavy Texas steers sold at 5c, and 2,000 light Texas steers brought $\frac{1}{4}$ c, all steady prices. Extreme light Texas steers quotable $\frac{1}{4}$ @ $\frac{1}{2}$ c.

Heavy native cows 4c bid, with offerings at $\frac{1}{4}$ c. The early movement of 43,000 light native cows was at $\frac{1}{4}$ c for River points, and $\frac{1}{2}$ c for Chicago and northern points; later car St. Pauls sold at $\frac{1}{4}$ c and a car Sioux City $\frac{1}{4}$ c, and couple cars Chicagos at $\frac{1}{4}$ c. Still bidding 4c for branded cows, offered at $\frac{1}{4}$ c.

About four cars Dec.-Jan. native bulls sold at $\frac{3}{4}$ c; branded bulls quoted $\frac{3}{4}$ c, nom.

SMALL PACKER HIDES—Local small packer market quoted nominally around $\frac{1}{4}$ c for trimmed all-weights of current take-off, with branded about 4c; various small outside packer productions reported moving at $\frac{1}{4}$ @ $\frac{1}{4}$ c for natives, according to quality, trim and location. A local killer moved 4,000 Jan. all-weights quietly at $\frac{1}{4}$ c for natives and $\frac{1}{4}$ c for branded.

FOREIGN WET SALTED HIDES—There was a fair trade in the South American market, with prices about $\frac{1}{2}$ c lower than last week. One lot of 4,000 LaPlatas sold to this country early at \$19.00 gold, equal to $\frac{1}{2}$ c, c.i.f. New York, followed by 12,000 more Argentine steers same basis, as against \$21.18 or $\frac{6}{8}$ c last week. Later, 8,000 more Argentine steers sold, also at \$19.00 or $\frac{1}{2}$ c, and one lot of 2,000 Uruguay steers brought \$27.50 Uruguay gold, equal to $\frac{1}{2}$ c, c.i.f. New York.

COUNTRY HIDES—The country market is rather quiet, as most dealers prefer to hold what hides they have

unsold rather than to move them at these levels, since they cannot be replaced at interior points without a loss. All-weights quoted at 4c last paid, selected, delivered, but hard to find. Heavy steers and cows nominally $\frac{3}{4}$ @ $\frac{3}{4}$ c. Buff weights could be sold at 4c, and extremes could readily be moved at $\frac{1}{4}$ c, but hard to find at these prices. Bulls about $\frac{2}{4}$ @ $\frac{2}{4}$ c, nom. All-weight branded around $\frac{2}{4}$ @ $\frac{2}{4}$ c, flat, less Chicago freight.

CALFSKINS—Packer calfskins active, all killers moving their Jan. productions on confidential terms. Details were not confirmed to the trade and, while a variety of prices were paid as to weights and points, the market is quoted around $\frac{7}{8}$ @8c nom. for regular weights.

Chicago city calfskins declined another half-cent, but the market appears slightly firmer at present; bids of 6c reported for 8/10-lb., and several cars 10/15-lb. sold earlier at 7c. Outside cities, 8/15-lb., quoted $\frac{6}{8}$ @ $\frac{6}{8}$ c, nom.; mixed cities and countries $\frac{5}{8}$ @ $\frac{5}{8}$ c; straight countries about $\frac{1}{4}$ c. Part-car lot Chicago city light calf and deacons sold at 45c, with 3,000 last week at $\frac{1}{4}$ @ $\frac{1}{4}$ c.

KIPSKINS—Market active at confidential prices. All packers except one sold their Jan. productions and, while details were not discussed, the market is generally looked upon as 7c for northern natives, 6c for northern over-weights, and 5c for branded.

Last sale of Chicago city kipskins was at $\frac{6}{8}$ c; some quoting $\frac{6}{8}$ @ $\frac{6}{8}$ c; outside cities quoted around 6c; mixed cities and countries $\frac{5}{8}$ @ $\frac{5}{8}$ c; straight countries about $\frac{1}{4}$ c.

Several packers sold Jan. regular slunks at $\frac{3}{4}$ @ $\frac{3}{4}$ c, steady, and one lot of 1,000 moved at 40c; hairless quoted around 30c for No. 1's.

HORSEHIDES—Occasional trades reported, with the market quoted \$2.00 @2.10 for choice city renderers, mixed city and country lots \$1.60@1.80.

SHEEPSKINS—Dry pelts a shade firmer at $\frac{5}{8}$ @6c for full wools, short wools half-price. Offerings of packer shearlings are light and slightly better prices being asked; scattered sales this week at 30@35c for No. 1's, $\frac{22}{8}$ @25c for No. 2's, and $\frac{12}{8}$ @12c for fresh clips. Pickled skins about unchanged and quoted \$1.25@1.37 $\frac{1}{2}$ per doz. straight run for current poor quality, with last trading noted at the top figure at Chicago; New York market quoted around \$1.37 $\frac{1}{2}$ per doz. straight run. Outside small packer lamb pelts firm at 60@65c each.

New York.

PACKER HIDES—No further trading in packer hides since the sale by two packers last week of about 6,000 Jan. Colorado at $\frac{1}{4}$ c, and market quoted nominally 5c for native and butt branded steers, which are still unsold.

COUNTRY HIDES—Country market quiet with offerings light. Good mid-western extremes quoted $\frac{1}{4}$ @ $\frac{1}{4}$ c, top asked, and buff weights $\frac{1}{4}$ @ $\frac{1}{4}$ c, with very little pressure to sell.

CALFSKINS—No further trading reported this week in the calfskin market, with prices quoted nominally,

based on last sales, at 60@70c for 5-7's, 75@85c for 7-9's, and \$1.20@1.30 for 9-12's. Last trading on heavy kips, 17-lb. up, was at \$1.80.

N. Y. HIDE EXCHANGE FUTURES.

Saturday, Jan. 28, 1933—Old Contracts—Close: Mar. 4.55b. No sales. New—Close: Mar. 4.95@5.00; June 5.35@5.40; Sept. 5.70@5.75; Dec. 6.10 sale. Sales 6 lots. Market 5 points lower.

Monday, Jan. 30, 1933—Old Contracts—Close: Mar. 4.60b. No sales. New—Close: Mar. 5.05 sale; June 5.40@5.50; Sept. 5.85 sale; Dec. 6.25@6.35. Sales 4 lots. Market closed 5@15 points higher than Saturday.

Tuesday, Jan. 31, 1933—Old Contracts—Close: Mar. 4.50b. No sales. New—Close: Mar. 4.90@5.15; June 5.30@5.49; Sept. 5.75@5.80; Dec. 6.15@6.20. Sales 4 lots. Market closed 10@15 points lower.

Wednesday, Feb. 1, 1933—Old Contracts—Close: Mar. 4.50b. No sales. New—Close: Mar. 4.90@5.10; June 5.30@5.55; Sept. 5.70@5.85; Dec. 6.05@6.20. Sales 12 lots. Market unchanged to 10 points lower.

Thursday, Feb. 2, 1933—Old Contracts—Close: Mar. 4.50b. No sales. New—Close: Mar. 4.95@5.05; June 5.35@5.45; Sept. 5.71@5.80; Dec. 6.05@6.15. Sales 9 lots. Market unchanged to 5 points higher.

Friday, Feb. 3, 1933—Old Contracts—Close: Mar. 4.50b. No sales. New—Close: Mar. 4.95@5.00; June 5.35@5.40; Sept. 5.75@5.80; Dec. 6.10@6.20. Sales 6 lots.

CHICAGO HIDE QUOTATIONS.

Quotations on hides at Chicago for the week ended Feb. 3, 1933, with comparisons, are reported as follows:

PACKER HIDES.			
	Week ended Feb. 3.	Prev. week.	Cor. week, 1932.
Spr. nat. str.	@ $\frac{5}{8}$ n	@ $\frac{5}{8}$ n	$\frac{7}{8}$ @8n
Hvy. nat. str.	@ 5	@ 5	@ $\frac{6}{8}$
Hvy. Tex. str.	@ 5	@ 5n	@ $\frac{6}{8}$
Hvy. butt brand'd	@ 5	@ 5	@ $\frac{6}{8}$
Hvy. Co. str.	@ $\frac{1}{4}$	@ $\frac{1}{4}$	@ 6
Ex-light Tex.	@ $\frac{1}{4}$	@ $\frac{1}{4}$	@ $\frac{1}{4}$
strs.	@ $\frac{1}{4}$ ax	@ $\frac{1}{4}$ n	@ $\frac{1}{4}$
Brand'd cows.	@ $\frac{1}{4}$ ax	@ $\frac{1}{4}$	@ $\frac{1}{4}$
Hvy. nat. cows	@ $\frac{1}{4}$ ax	@ $\frac{1}{4}$	@ $\frac{1}{4}$
lt. nat. cows $\frac{1}{2}$	@ $\frac{1}{4}$	@ $\frac{1}{4}$	@ $\frac{1}{4}$
Nat. bulls ..	@ $\frac{3}{4}$	@ $\frac{3}{4}$	@ $\frac{3}{4}$
Brand'd bulls.	@ $\frac{3}{4}$ n	@ 3n	$\frac{3}{4}$ @3n
Calfskins ...	$\frac{7}{8}$ @8n	@ 8n	@ 8
Kips, nat. ...	@ 7	@ $\frac{7}{8}$ n	@ $\frac{7}{8}$
Kips, ov-wt..	@ 6	@ $\frac{6}{8}$ n	@ $\frac{7}{8}$
Kips, brand'd	@ 5	@ $\frac{5}{8}$ n	@ $\frac{6}{8}$
Slunks, reg.	$\frac{37}{8}$ @40	@ $\frac{37}{8}$	@ $\frac{37}{8}$
Slunks, hrls..	@30	@25	@30

Light native, butt branded and Colorado steers 1c per lb. less than heavies.

CITY AND SMALL PACKERS.			
Nat. all-wts.	@ $\frac{1}{4}$ n	@ $\frac{1}{4}$ n	@ 6n
Branded	@ 4n	@ 4n	@ $\frac{5}{8}$ n
Nat. bulls ..	@ $\frac{3}{4}$ n	@ $\frac{3}{4}$ n	@ $\frac{1}{4}$
Brand'd bulls	@ 3n	@ 3n	@ $\frac{3}{4}$ n
Calfskins ...	@ 7	@ $\frac{6}{8}$ @ $\frac{7}{8}$	@ $\frac{6}{8}$ n
Kips	@ $\frac{6}{8}$	@ $\frac{6}{8}$	@ $\frac{7}{8}$
Slunks, reg.30	@35	@30	@30n
Slunks, hrls.	@25n	@25n	@15n

COUNTRY HIDES.			
Hvy. steers..	$\frac{3}{4}$ @ $\frac{3}{4}$	3 @ $\frac{3}{4}$	$\frac{4}{4}$ @ $\frac{4}{4}$
Hvy. cows ..	$\frac{3}{4}$ @ $\frac{3}{4}$	3 @ $\frac{3}{4}$	$\frac{4}{4}$ @ $\frac{4}{4}$
Buffe	4 @ $\frac{1}{4}$	4 @ $\frac{1}{4}$	@ $\frac{1}{4}$
Extremes ...	$\frac{1}{4}$ @ $\frac{1}{4}$	$\frac{1}{4}$ @ $\frac{1}{4}$	@ $\frac{1}{4}$
Bulls	$\frac{2}{4}$ @ $\frac{2}{4}$	$\frac{2}{4}$ @ $\frac{2}{4}$	@ $\frac{2}{4}$
Calfskins ...	@ $\frac{1}{4}$	@ $\frac{1}{4}$	@ $\frac{1}{4}$
Kips	@ $\frac{1}{4}$	@ $\frac{1}{4}$	@ $\frac{1}{4}$
Light calf...25	@30	@25n	20 @30
Deacons ...25	@30	@25n	20 @30
Slunks, reg..	@10n	@10n	10 @15n
Slunks, hrls.	@ 5n	@ 5n	@ 5n
Horsehides ..	1.00@2.10	1.00@2.10	1.40@2.35

SHEEPSKINS.			
Pkr. lambs.
Sm. pkr.
lambs60	@65	55 @60	70 @75
Pkr. shearls.30	@35	@30	@35
Dry pelts .. $\frac{5}{4}$ @6	@6	@ $\frac{5}{4}$	@ 9

Live Stock Markets

CHICAGO

(Reported by U. S. Bureau of Agricultural Economics.)

Chicago, Feb. 2, 1933.

CATTLE—Compared with a week ago: Mediumweight and weighty steers, 25@50c higher, mostly 50c up; yearlings and light steers, steady to 25c higher; light heifer and mixed yearlings, 25@50c up, better grades showing most upturn. Common and medium grade light steers, and heifer and mixed yearlings sold lower early in week, but regained downturn. This was also true of general run medium weights and weighty butcher heifers. There was a liberal supply of weighty steers in crop—kinds scaling 1,350 to 1,550 lbs. Recent low prices apparently attracted buyers, 1,376-lb. bullocks selling up to \$6.10, with 1,453-lb. averages at \$6.00 and rank and file at \$4.00@5.00, 1,700-lb. bullocks going at \$3.70. Extreme top long yearlings for week \$7.25, but few above \$6.50; beef cows, weak; cutters, weak to 25c lower; sausage bulls, easy; beef bulls, 15@25c lower. Vealers were little changed.

HOGS—Compared with a week ago: Market mostly steady; heavies and packing sows, 10c higher; closing top, \$3.50; bulk 170 to 210 lbs., \$3.40@3.50; 220 to 250 lbs., \$3.25@3.40; 260 to 300 lbs., \$3.15@3.25; 310 to 350 lbs., \$3.00@3.15; 140 to 160 lbs., \$3.25@3.40; pigs, \$3.00@3.25; bulk packing sows, \$2.70@2.80; smooth lights, to \$2.90.

SHEEP—Compared with week ago: Finished mediumweight lambs, strong to shade higher; others, mostly steady; bigweights and yearlings weak to 25c lower. Fed lambs from Colorado, Nebraska and Montana scaling 85 to 95 lbs. continued to predominate. Market showed only minor daily price fluctuations. Closing bulks follow: Good to choice lambs scaling under 90 lbs., \$5.50@5.75, few \$5.85 and \$6.00; week's top, \$6.15; fed westerns averaging 90 to 98 lbs., \$5.25@5.50; few heavier lambs, \$4.75@5.00; throwouts, \$4.00@4.50; fat ewes, \$2.00@2.75, few \$2.85.

ST. LOUIS

(Reported by U. S. Bureau of Agricultural Economics.)

East St. Louis, Ill., Feb. 2, 1933.

CATTLE—Lower price trends were prevalent in most cattle the current week, with a partial recovery effected late due to light receipts. Compared with one week ago steers closed 15@

25c lower; mixed yearlings and heifers, 25@50c off, with some of the lowest priced kinds about steady; cows, unchanged; bulls, 15@25c off; vealers, 25c higher. Top 1,061-lb. yearling steers brought \$6.00, with best medium weights of 1,264 lbs. \$4.10. Bulk of steers brought \$3.50@4.50, with good kinds \$4.00@5.00. Both mixed yearlings and straight heifers topped at \$5.00, with good and choice kinds mostly \$4.50@5.00 and medium descriptions \$3.75@4.25. Most beef cows went at \$2.25@2.75; top, \$3.00; low cutters, \$1.25@1.50. Top sausage bulls, \$2.50, with vealers at the week's high point of \$7.00.

HOGS—Hog values advanced about mid-week but reacted and finished steady to 10c higher than a week ago. The top was \$3.55 at mid-week, with Thursday's high \$3.50. Bulk of hogs finished at \$3.10@3.40; sows, \$2.40@2.75.

SHEEP—Lamb trade was of narrow proportions and rather uneven this week, with a steady to 25c higher deal for the period under review. Fat lambs topped at \$6.00; bulk of natives and westerns, \$5.50@5.75; throwouts, \$3.00@3.50; yearlings, mostly \$4.50@5.00; fat ewes, \$2.00@2.50.

KANSAS CITY

(Reported by U. S. Bureau of Agricultural Economics.)

Kansas City, Kan., Feb. 2, 1933.

CATTLE—Moderate supplies reflected a stronger undertone in the fed steer and yearling trade during the week, and closing values are mostly 25@50c higher than last Thursday. Choice 952-lb. yearlings made \$6.25 for the top, while other light weights ranged from \$5.50@6.20. Choice 1,322-lb. averages brought \$5.50, while the bulk of the fed arrivals cleared from \$3.75@5.25. Light mixed yearlings, fed heifers and slaughter cows moved slowly at weak to 25c lower rates. Bulls ruled dull and 15@25c lower, while vealers held fully steady, with selected lots up to \$6.50 on late days.

HOGS—Trade in hogs was very uneven, and final values are steady to 10c higher than a week ago. The late top rested at \$3.20 on a few choice 170- to 210-lb. weights, while bulk of the good to choice 160- to 250-lb. weights sold from \$3.00@3.15. Heavier weights were under pressure on the final session, with most of the 260- to 350-lb. weights selling from \$2.70@2.95. Packing sows

met a good demand and are 10@15c higher for the week at \$2.15@2.40.

SHEEP—Fat lambs closed dull and mostly 25c under last Thursday, choice fed westerns reached \$5.50 early in the week, but at the finish a comparable kind had to sell at \$5.25. The late bulk of both natives and fed lambs sold from \$5.10@5.25. Mature sheep found a dependable outlet at steady to 10c higher prices. Best fat ewes sold at \$2.75, while bulk cashed at \$1.75@2.50.

OMAHA

(Reported by U. S. Bureau of Agricultural Economics.)

Omaha, Neb., Feb. 2, 1933.

CATTLE—Fed steers, yearlings and heifers opened the week with a lower trend to prices. Later, owing principally to light receipts, the early decline was fully regained, with current prices fully steady to instances 25c higher than the close of last week. Cows are moderately uneven; lightweights, strong; heavies, weak. Bulls lost 15@25c, and vealers held fully steady. Best weighty steers sold at \$4.75; medium weights, \$6.25; long yearlings, \$6.35.

HOGS—A feature of the past week's trade in hogs was the sharp upturn in heavy weights. Most of the gain was lost, but comparisons Thursday with Thursday show butchers and heavies 5@15c higher. Lighter weights did not fare so well, ending steady to 10c lower. Thursdays top was \$3.05, with bulk 140- to 250-lb. weights at \$2.85@3.00 and 250 to 350 lbs. at \$2.50@2.85. Sows were about steady for the week at \$2.25@2.35. Stags finished at \$1.75@2.00.

SHEEP—The poor condition of the dressed lamb trade was reflected in a listless market for fed lambs during practically the entire week. Prices generally pointed downward; closing comparisons against last Thursday, 10@25c lower. Sheep also declined; ewes, 40c off. Bulk of the fed woolled lambs on Thursday sold to packers at \$5.00@5.40; top to shippers, \$5.50. Ewes were nominally quoted \$2.65 and down.

ST. PAUL

(By U. S. Bureau of Agricultural Economics and Minnesota Department of Agriculture.)

St. Paul, Minn., Feb. 1, 1933.

CATTLE—Slaughter cattle, after breaking at the opening, recovered most of the loss when a strong to 25c higher market resulted as a result of storm conditions. Desirable mixed yearlings scored at \$4.75@5.00, bulk of all weights centering at \$3.50@4.50; cows, \$1.75@2.25; heifers, \$3.00@4.25; cutters, \$1.25@1.75; bulls, \$2.50 down. Vealers, on a 50c upturn, centered at \$4.50@6.00 for better grades.

HOGS—In the hog house similar tendencies marked the trade, closing prices today averaging strong to in spots 5c higher than last Friday. Better 160- to 210-lb. weights sold at \$3.15@3.20, the latter being a new high for the year so far. Heavier butchers sold from \$2.65@3.15; packing sows, \$2.25@2.40 mainly; pigs, \$2.75@2.85.

SHEEP—Slaughter lambs broke around 25c, better natives today selling at \$5.25. Choice fed lambs were held around \$5.50. Ewes were unchanged, medium to good grades, \$1.50@2.00.

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KENNETT MURRAY

LIVE STOCK BUYING ORGANIZATION

February 4, 1933.

SIOUX CITY

(Reported by U. S. Bureau of Agricultural Economics.)

Sioux City, Ia., Feb. 2, 1933.

CATTLE—Rapid changes featured slaughter steer and yearlings price trends this week, and late trading remained about on a par with a week ago. Few choice long yearlings and medium weight beefs reached \$6.00. Strictly choice were absent. A few good loads turned at \$5.00@5.60. Quality, as a whole, was rather plain, and the bulk moved at \$3.50@4.50. Fat she stock, steady to slightly higher. Beef cows bulked late at \$2.00@2.35, and low cutters and cutters cleared largely \$1.40@1.75. Majority of fed heifers cleared at \$3.50@4.25. Bulls strengthened, and medium grades sold up to \$2.25. Vealers showed firmness, and choice sold up to \$5.00.

HOGS—Receipts continued moderate, and under more liberal outlet to shippers. A strong undertone featured most sessions. Compared with a week ago, all classes were rated strong to 10c higher. Thursday's top reached \$3.10, and bulk of 140- to 220-lb. weights ranged \$2.90@3.05; 220- to 290-lb. butchers scored \$2.70@2.90; 290- to 350-lb. heavies, \$2.50@2.70; packing sows, all weights, \$2.20@2.35.

SHEEP—Fat lamb prices ruled weak to 25c lower with a week ago as buying interests refused to grant higher asking prices. The late bulk of good to choice slaughter lambs turned \$5.00@5.35; top, around \$5.50. Medium grade and heavy weight offerings cashed mainly \$4.75 down. Early strength brought \$3.10 for choice fat ewes, 25c higher, with buying interests late indicating around \$3.00 for best.

RECEIPTS AT CHIEF CENTERS.

Combined receipts at principal markets, week ended Jan. 28, 1933:

At 20 markets:	Cattle.	Hogs.	Sheep.
Week ended Jan. 28.....	164,000	609,000	327,000
Previous week	165,000	592,000	285,000
1932	160,000	539,000	395,000
1931	167,000	743,000	352,000

Hogs at 11 markets:	
Week ended Jan. 28.....	519,000
Previous week	492,000
1932	754,000
1931	671,000

At 7 markets:	Cattle.	Hogs.	Sheep.
Week ended Jan. 28.....	127,000	456,000	235,000
Previous week	124,000	431,000	214,000
1932	127,000	684,000	298,000
1931	131,000	608,000	281,000

U. S. INSPECTED HOG KILL.

Inspected hog kill at 8 points during week ended Friday, Jan. 28, 1933, as reported to THE NATIONAL PROVISIONER:

	Week ended Jan. 28.	Prev. week.	Cor. week, 1932.
Chicago	159,130	160,309	196,188
Kansas City, Kan.....	86,887	80,589	87,572
Omaha	56,089	54,918	86,375
St. Louis & East St. Louis	59,031	62,105	67,891
St. Paul	42,228	44,290	66,199
St. Joseph	59,166	61,089	68,336
New York and J. C.....	26,815	26,238	23,759
Total	550,416	543,237	620,835

THE NATIONAL PROVISIONER

CORN BELT DIRECT TRADING.

(Reported by U. S. Bureau of Agricultural Economics.)

Des Moines, Ia., Feb. 2, 1933.

Hog prices at 25 concentration points and 7 packing plants in Iowa and Minnesota were down early in the week as a result of liberal week-end run. The break, along with bad roads, accounted for a sharp decrease in loading, and the early decline was recovered, leaving current quotations in line with late last week. Late bulk 180 to 230 lbs., \$2.85@3.10; 240 to 260 lbs., \$2.75@3.00; 270 to 300 lbs., \$2.60@2.90; packing sows, \$2.00@2.35; long haul carloads, 5@10c above outside bulk prices at some yards.

Receipts of hogs unloaded daily at these 25 concentration yards and 7 packing plants for week ended Feb. 2:

	This week.	Last week.
Friday, Jan. 27.....	30,800	29,400
Saturday, Jan. 28.....	36,600	43,400
Monday, Jan. 30.....	74,800	76,300
Tuesday, Jan. 31.....	14,400	12,700
Wednesday, Feb. 1.....	14,600	28,800
Thursday, Feb. 2.....	28,400	23,500

Unless otherwise noted, price quotations are based on transactions covering deliveries showing neither excessive weight shrinkage nor fills.

ST. LOUIS HOGS IN JANUARY.

Receipts, weights and range of top prices of hogs at National Stock Yards, Ill., for January, 1933, with comparisons, as reported by H. L. Sparks & Co.:

	Jan., 1933.	Jan., 1932.
Receipts, number	218,124	267,476
Average weight, lbs.	218	223
Top prices:		
Highest	\$3.60	\$4.75
Lowest	\$3.10	\$4.05
Average cost	\$3.08	\$4.07

Quality is showing steady improvement but choice pigs are getting scarce. Light sows also are very scarce. Butcher hogs are in better demand. Plentiful supplies are expected right along.

LOS ANGELES SLAUGHTERS.

Los Angeles slaughtered more hogs in December, 1932, than in any month in the history of that market. The December total was 95,486, which brought the year's total to a new peak of 978,691 head. In only two previous months, December, 1931, and February, 1932, has the slaughter exceeded 90,000 head. Cattle slaughter for 1932 totaled 361,042, the largest on record, while sheep and lamb slaughter at 1,040,061 was slightly under the 1931 total. Calf slaughter at 134,261 was the smallest since 1923.

HOG BUYING.

Does your hog buyer know all he should about the hogs he buys? Wouldn't "PORK PACKING," The National Provisioner's newest book, be a good investment for you? Write for information.

HOG WEIGHTS AND COSTS.

The average weight and cost of hogs, computed on packer and shipper purchases, as reported for December, 1932, with comparisons, by the U. S. Bureau of Agricultural Economics, are as follows:

	—1932—	—1931—	—1932—	—1931—
	Per	Per	Per	Per
	100	100	100	100
	Lbs.	Lbs.	Lbs.	Lbs.
CHICAGO.				
Jan. ..	230 \$4.00	235 \$7.65	223 \$4.07	213 \$7.84
Feb. ..	233 \$3.89	237 \$7.06	220 \$3.95	207 \$7.34
Mar. ..	237 \$4.33	242 \$7.46	217 \$4.32	205 \$7.78
Apr. ..	238 \$3.85	237 \$4.33	217 \$3.81	217 \$4.32
May ..	239 \$3.34	240 \$6.53	208 \$3.32	201 \$6.76
June ..	245 \$3.62	251 \$6.36	209 \$3.64	203 \$6.81
July ..	260 \$4.58	258 \$6.33	211 \$4.74	208 \$7.29
Aug. ..	263 \$4.21	256 \$5.98	209 \$4.51	201 \$6.81
Sept. ..	260 \$4.00	240 \$3.41	199 \$4.24	189 \$5.79
Oct. ..	241 \$3.50	222 \$5.09	198 \$3.58	204 \$5.29
Nov. ..	231 \$3.34	217 \$4.61	205 \$3.36	210 \$4.72
Dec. ..	229 \$3.04	223 \$4.20	210 \$3.06	218 \$4.24

	KANSAS CITY.	OMAHA.
Jan. ..	241 \$3.75	236 \$7.44
Feb. ..	241 \$3.69	232 \$6.54
Mar. ..	239 \$4.00	231 \$7.37
Apr. ..	231 \$3.53	239 \$4.00
May ..	223 \$3.05	225 \$6.29
June ..	226 \$3.17	228 \$6.38
July ..	231 \$4.48	236 \$6.74
Aug. ..	233 \$4.18	225 \$6.10
Sept. ..	222 \$3.90	214 \$5.40
Oct. ..	213 \$3.31	223 \$5.00
Nov. ..	226 \$3.14	226 \$4.45
Dec. ..	230 \$2.86	228 \$5.96

	ST. PAUL.	FT. WORTH.
Jan. ..	206 \$3.70	237 \$7.30
Feb. ..	210 \$3.60	234 \$6.64
Mar. ..	209 \$4.02	236 \$7.14
Apr. ..	212 \$3.61	209 \$4.02
May ..	227 \$2.94	252 \$6.00
June ..	257 \$3.08	285 \$6.33
July ..	274 \$4.07	294 \$5.36
Aug. ..	267 \$3.72	260 \$5.21
Sept. ..	240 \$3.65	219 \$4.80
Oct. ..	221 \$3.67	204 \$4.60
Nov. ..	222 \$2.96	199 \$4.24
Dec. ..	224 \$2.72	197 \$3.82

CANADIAN LIVESTOCK PRICES.

Leading Canadian centers, top livestock price summary, week Jan. 26, 1933.

	Week ended Jan. 26.	Prev. week.	Same week, 1932.
Toronto	\$ 4.50	\$ 4.75	\$ 6.75
Montreal	4.25	4.90	6.50
Winnipeg	4.00	4.25	5.50
Calgary	4.00	4.00	5.00
Edmonton	3.75	4.00	5.00
Prince Albert	2.50	3.50	5.00
Moose Jaw	3.75	3.50	5.00
Saskatoon	3.00	3.00

	Week ended Jan. 26.	Prev. week.	Same week, 1932.
Toronto	\$ 7.00	\$ 7.00	\$ 9.00
Montreal	7.00	7.00	8.50
Winnipeg	7.00	7.00	7.50
Calgary	5.00	4.50	5.50
Edmonton	4.75	4.75	7.00
Prince Albert	6.00	3.50	7.00
Moose Jaw	5.00	2.55	5.00

	Week ended Jan. 26.	Prev. week.	Same week, 1932.
Toronto	\$ 4.35	\$ 4.40	\$ 5.60
Montreal	4.50	4.65	5.75
Winnipeg	3.50	3.60	4.50
Calgary	3.35	3.35	4.30
Edmonton	3.15	3.30	4.25
Prince Albert	3.20	3.30	4.45
Moose Jaw	3.25	3.35	4.20
Saskatoon	3.20	3.30	4.20

	Week ended Jan. 26.	Prev. week.	Same week, 1932.
Toronto	\$ 6.50	\$ 6.50	\$ 8.50
Montreal	6.50	6.50	6.50
Winnipeg	5.00	5.25	5.75
Calgary	4.00	3.85	4.75
Edmonton	4.10	4.00	5.25
Prince Albert	4.00	4.00	4.00
Moose Jaw	4.25	4.50	4.75
Saskatoon	3.50	3.50	4.75

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L. H. McMURRAY

Formerly of McMurray-Johnston, Inc.
Indianapolis, Indiana

PACKERS' PURCHASES

Purchases of livestock by packers at principal centers for the week ended Saturday, January 28, 1933, with comparisons, are reported to THE NATIONAL PROVISIONER as follows:

CHICAGO.

	Cattle.	Hogs.	Sheep.
Armour and Co.	2,924	3,619	7,422
Swift & Co.	3,242	1,888	19,457
Wilson & Co.	2,505	3,233	5,966
Morris & Co.	1,794	5,206
Anglo-Amer. Prov. Co.	1,108
G. H. Hammond Co.	1,755	944
Libby, McNeill & Libby	526
Shippers	10,623	15,799	23,944
Others	3,170	35,503	13,151

Brennan Pkg. Co., 5,440 hogs; Independent Pkg. Co., 724 hogs; Boyd, Lunham & Co., 723 hogs; Hygrade Food Products Corp., 4,078 hogs; Agar Pkg. Co., 4,329 hogs.

Total: 27,677 cattle, 5,564 calves, 76,780 hogs, 75,146 sheep.

Not including 112 cattle, 561 calves, 73,820 hogs and 18,400 sheep bought direct.

KANSAS CITY.

	Cattle.	Hogs.	Sheep.
Armour and Co.	2,894	4,488	3,749
Cudahy Pkg. Co.	2,622	3,004	6,967
Morris & Co.	2,857	3,315	2,421
Swift & Co.	2,525	9,373	4,746
Wilson & Co.	2,544	4,880	4,328
Independent Pkg. Co.	422	15
Joe. Baum Pkg. Co.	483
Others	8,233	4,706	7,364

Total 22,168 30,197 29,590

OMAHA.

	Cattle.	Hogs.	Sheep.
Armour and Co.	5,035	21,680	4,848
Cudahy Pkg. Co.	3,829	14,226	8,074
Dold Pkg. Co.	797	8,565
Morris & Co.	1,812	2,900	2,115
Swift & Co.	4,471	12,060	4,929
Others	10,351

Geo. Hoffman Pkg. Co., 73 cattle; Grt. Omaha Pkg. Co., 53 cattle; Omaha Pkg. Co., 405 cattle; J. Roth & Sons, 30 cattle; So. Omaha Pkg. Co., 44 cattle; Lincoln Pkg. Co., 273 cattle; Nagle Pkg. Co., 95 cattle; Sinclair Pkg. Co., 687 cattle; Wilson & Co., 9 cattle.

Total: 17,325 cattle and calves, 70,745 hogs; 19,966 sheep.

EAST ST. LOUIS.

	Cattle.	Calves.	Hogs.	Sheep.
Armour and Co.	1,712	953	5,856	2,598
Swift & Co.	1,039	738	7,313	3,109
Morris & Co.	870	290	1,511	730
Hunter Pkg. Co.	897	4,330	601
Krey Pkg. Co.	2,716
Hell Pkg. Co.	370
Circle Pkg. Co.	115
Shippers	1,840	4,234	20,188	882
Others	2,508	358	15,878	302

Total 9,374 6,002 58,586 8,222

Not including 2,704 cattle, 2,505 calves, 49,671 hogs and 1,214 sheep bought direct.

ST. JOSEPH.

	Cattle.	Calves.	Hogs.	Sheep.
Swift & Co.	2,331	463	14,254	12,728
Armour and Co.	3,017	448	12,454	6,965
Others	604	15	4,610	1,568

Total 5,952 926 31,318 21,291

SIOUX CITY.

	Cattle.	Calves.	Hogs.	Sheep.
Cudahy Pkg. Co.	2,544	101	16,368	2,568
Armour and Co.	2,726	97	16,169	2,752
Swift & Co.	2,057	179	10,161	2,898
Shippers	1,585	18	9,564
Others	178	14	55

Total 9,090 409 52,252 8,128

OKLAHOMA CITY.

	Cattle.	Calves.	Hogs.	Sheep.
Armour and Co.	2,080	325	5,403	726
Wilson & Co.	1,939	379	5,360	706
Others	131	55	589

Total 4,150 759 11,352 1,492

Not including 30 cattle bought direct.

WICHITA.

	Cattle.	Calves.	Hogs.	Sheep.
Cudahy Pkg. Co.	1,060	334	4,525	3,187
Dold Pkg. Co.	406	1	3,186	16
Wichita D. B. Co.	12
Dunn-Ortengren	68
Fred W. Dold	81	583
Sunflower Pkg. Co.	25	22

Total 1,665 335 8,316 3,203

Not including 4,404 hogs bought direct.

DENVER.

	Cattle.	Calves.	Hogs.	Sheep.
Swift & Co.	489	84	2,507	7,357
Armour and Co.	587	115	2,454	12,180
Others	972	161	3,042	983

Total 2,048 360 8,063 20,530

ST. PAUL.

	Cattle.	Calves.	Hogs.	Sheep.
Armour and Co.	2,905	3,878	17,038	5,326
Cudahy Pkg. Co.	293	430
Swift & Co.	4,319	5,892	25,058	5,790
United Pkg. Co.	1,741	143
Others	1,073	112	21,157	6,456

Total 10,391 10,455 63,253 17,072

MILWAUKEE.

	Cattle.	Calves.	Hogs.	Sheep.
Plankinton Pkg. Co.	1,554	7,144	8,578	1,120
Swift & Co., Balt.	177
U. D. B. Co., N. Y.	16	890
The Layton Co.
R. Gums & Co.	64	11	84	14
N.Y.B.D.M.Co., N.Y.	40
Armour and Co., Mil.	571	3,568	196
Shippers	126	12	29	7
Others	607	316	202	182

Total 2,978 11,051 10,175 1,323

INDIANAPOLIS.

	Cattle.	Calves.	Hogs.	Sheep.
Kingan & Co.	977	881	14,150	2,153
Armour and Co.	880	12	1,308
Hilgelmeyer Bros.	5	1,318
Brown Bros.	103	21	170	15
Schussler Pkg. Co.	13	182
Riverview Pkg. Co.	7	65
Indiana Prov. Co.	37	10	215
Meier Pkg. Co.	98	2	338
Maass-Hartman Co.	31	9	10
Art Wabnitz	23	46	71
Shippers	956	1,850	10,259	5,773
Others	579	87	470	69

Total 3,509 2,918 28,603 8,091

CINCINNATI.

	Cattle.	Calves.	Hogs.	Sheep.
S. W. Gall's Sons	9	91
Ideal Pkg. Co.	9	944
E. Kahn's Sons Co.	1,205	197	5,756	2,118
Kroger G. & B. Co.	111	120	847
J. Lohrey Pkg. Co.	1	280
H. H. Meyer Pkg. Co.	6	2,531
A. Sander Pkg. Co.	375
J. Schlacter's Sons	138	122	148
J. & F. Schroth Co.	11	3,192
John F. Stegner	236	150	39
Shippers	36	515	1,619
Others	1,089	449	380	529

Total 2,853 1,523 15,674 2,925

Not including 666 cattle, 60 calves, 7,720 hogs and 1,858 sheep bought direct.

RECAPITULATION.

Recapitulation of packers' purchases by markets for week ended Jan. 28, 1933, with comparisons:

CATTLE.

	Week ended, Jan. 28.	Prev. week.	Cor. week, 1931.
Chicago	27,677	35,459	38,063
Kansas City	22,168	20,908	15,688
Omaha	17,325	15,380	16,748
East St. Louis	9,374	8,545	10,131
St. Joseph	5,952	4,948	7,025
Sioux City	9,090	8,704	8,001
Okla. City	4,150	3,694	3,735
Wichita	1,665	1,301	1,361
Denver	2,048	2,353	1,715
St. Paul	10,391	7,778	7,793
Milwaukee	2,978	3,420	2,396
Indianapolis	3,509	4,030	3,470
Cincinnati	2,853	2,977	2,270

Total 119,170 119,107 118,432

HOGS.

	Week ended, Jan. 28.	Prev. week.	Cor. week, 1931.
Chicago	76,780	79,435	144,259
Kansas City	30,197	31,539	30,690
Omaha	76,745	65,673	133,508
East St. Louis	58,586	47,087	108,647
St. Joseph	31,318	29,577	37,854
Sioux City	52,252	48,145	90,659
Okla. City	11,152	8,498	5,314
Wichita	8,316	8,544	6,017
Denver	8,093	11,095	14,790
St. Paul	63,253	56,941	82,255
Milwaukee	10,175	13,164	9,396
Indianapolis	28,603	27,350	28,045
Cincinnati	15,674	16,235	17,790

Total 491,114 445,193 708,222

SHEEP.

	Week ended, Jan. 28.	Prev. week.	Cor. week, 1931.
Chicago	75,146	80,136	99,656
Kansas City	29,590	25,427	33,750
Omaha	19,966	22,482	31,087
East St. Louis	8,222	8,910	10,457
St. Joseph	21,291	19,706	26,194
Sioux City	8,128	11,423	17,283
Okla. City	1,492	1,666	629
Wichita	3,203	2,310	2,055
Denver	20,530	11,062	27,399
St. Paul	17,672	19,851	18,485
Milwaukee	1,323	1,336	1,530
Indianapolis	8,091	5,335	7,219
Cincinnati	2,925	1,741	2,195

Total 217,579 211,385 297,005

CHICAGO LIVESTOCK

Statistics of livestock at the Chicago Union Stock Yards for current and comparative periods are reported as follows:

RECEIPTS.

	Cattle.	Calves.	Hogs.	Sheep.
Mon., Jan. 23	10,665	1,231	46,958	17,968
Tues., Jan. 24	8,899	1,750	27,893	14,728
Wed., Jan. 25	7,912	1,552	27,061	22,256
Thurs., Jan. 26	4,396	1,840	20,290	14,715
Fri., Jan. 27	1,188	464	20,439	12,626
Sat., Jan. 28	1,000	100	10,000	1,000

Total this week..... 32,060 6,946 152,620 83,025

Previous week..... 37,530 6,005 153,096 81,678

Year ago..... 38,236 8,506 238,110 100,514

Two years ago..... 35,152 9,187 213,498 76,631

SHIPMENTS.

	Cattle.	Calves.	Hogs.	Sheep.
Mon., Jan. 23	3,429	189	4,521	6,204
Tues., Jan. 24	1,988	123	1,778	3,146
Wed., Jan. 25	3,077	106	1,320	2,332
Thurs., Jan. 26	1,526	185	2,125	6,222
Fri., Jan. 27	289	20	4,855	4,870
Sat., Jan. 28	100	500	1,000

Total this week..... 10,409 623 14,929 23,877

Previous week..... 11,144 783 18,441 28,944

Year ago..... 12,007 1,226 40,560 29,705

Two years ago..... 11,725 967 48,158 26,329

Total receipts for month and year to Jan. 28, with comparisons:

1933. 1932.

Cattle..... 139,222 172,626

Calves..... 27,014 35,129

Hogs..... 614,955 826,827

Sheep..... 335,632 419,120

WEEKLY AVERAGE PRICE OF LIVESTOCK.

	Cattle.	Hogs.	Sheep.
Week ended Jan. 28	\$4.85	\$3.25	\$2.00
Previous week	5.00	3.15	2.10
1932	6.65	3.85	2.35
1931	9.30	7.45	3.75
1930	10.90	8.58	13.05
1929	12.45	9.10	8.10
1928	13.85	8.30	6.35

Av. 1928-1932..... \$10.90 \$ 7.75 \$ 5.30 \$11.40

SUPPLIES FOR CHICAGO PACKERS.

Net supplies of cattle, hogs and sheep for packers at the Chicago Stock Yards:

Cattle. Hogs. Sheep.

*Week ended Jan. 28..... 21,700 137,700 59,200

Previous week..... 26,386 134,655 52,730

1932..... 26,229 197,550 70,900

1931..... 23,627 185,340 50,111

1930..... 24,414 190,830 50,422

RECEIPTS AT CENTERS

SATURDAY, JANUARY 28, 1933.

	Cattle.	Hogs.	Sheep.
Chicago	1,000	10,000	1,000
Kansas City	300	800	1,200
Omaha	1,000	5,000	1,500
St. Louis	125	5,000	100
St. Joseph	50	1,600	500
Sioux City	200	2,700	750
St. Paul	200	2,500	5,000
Fort Worth	100	600	1,400
Milwaukee	100	100	100
Denver	100	600	3,700
Louisville	100	300	...
Wichita	100	1,000	300
Indianapolis	100	1,000	100
Pittsburgh	200	300	300
Cincinnati	200	1,300	1,100
Buffalo	100	500	...
Cleveland	100	200	...
Nashville	100	100	...

MONDAY, JANUARY 30, 1933.

Chicago	14,000	45,000	23,000
Kansas City	12,000	7,000	9,000
Omaha	8,000	13,500	7,500
St. Louis	3,800	13,000	1,600
St. Joseph	1,900	8,000	1,000
Sioux City	3,500	8,500	5,000
St. Paul	3,800	11,000	14,000
Fort Worth	1,800	1,600	900
Milwaukee	500	2,500	300
Denver	2,500	4,500	8,000
Louisville	800	1,000	100
Wichita	1,900	2,900	800
Indianapolis	400	6,000	1,500
Pittsburgh	700	4,700	1,300
Cincinnati	1,500	6,200	1,400
Buffalo	1,900	8,000	6,000
Cleveland	700	2,000	600
Nashville	800	700	200

TUESDAY, JANUARY 31, 1933.

Chicago	6,000	22,000	12,000
Kansas City	5,500	6,000	5,000
Omaha	4,000	10,500	12,000
St. Louis	3,500	9,000	1,800
St. Joseph	1,400	5,000	4,700
Sioux City	2,000	8,500	1,500
St. Paul	1,900	6,000	8,000
Fort Worth	1,700	600	2,500
Milwaukee	700	2,200	300
Denver	600	1,600	5,200
Louisville	100	800	100
Wichita	700	1,500	400
Indianapolis	1,400	6,000	1,200
Pittsburgh	400	1,000	500
Cincinnati	400	4,000	300
Buffalo	100	900	200
Cleveland	100	1,600	800
Nashville	100	1,000	900

WEDNESDAY, FEBRUARY 1, 1933.

Chicago	6,500	15,000	12,000
Kansas City	4,500	12,000	3,000
Omaha	5,300	6,000	10,000
St. Louis	1,800	7,000	1,500
St. Joseph	800	7,000	3,500
Sioux City	1,500	7,500	2,000
St. Paul	1,600	7,000	4,000
Fort Worth	1,200	1,000	500
Milwaukee	1,200	2,400	200
Denver	600	2,000	2,200
Louisville	100	500	100
Wichita	800	1,400	400
Indianapolis	500	3,000	1,000
Pittsburgh	500	500	500
Cincinnati	700	2,900	500
Buffalo	200	1,200	700
Cleveland	300	600	800
Nashville	100	400	300

THURSDAY, FEBRUARY 2, 1933.

Chicago	6,000	22,000	17,000
Kansas City	2,000	4,500	7,000
Omaha	3,300	14,000	4,500
St. Louis	1,500	8,500	1,500
St. Joseph	1,600	8,000	4,500
Sioux City	2,500	13,000	2,500
St. Paul	2,100	9,000	4,000
Fort Worth	800	1,800	3,800
Milwaukee	500	1,600	200
Denver	400	3,200	3,800
Louisville	100	200	200
Wichita	100	1,800	400
Indianapolis	500	4,000	1,300
Pittsburgh	1,500	500	500
Cincinnati	500	500	600
Buffalo	100	1,300	300
Cleveland	200	900	1,300
Nashville	100	900	300

FRIDAY, FEBRUARY 3, 1933.

Chicago	1,500	27,000	14,000
Kansas City	800	4,000	4,000
Omaha	1,000	8,500	3,500
St. Louis	800	9,500	800
St. Joseph	700	5,000	3,500
Sioux City	1,000	8,000	1,500
St. Paul	2,000	13,000	2,000
Fort Worth	700	1,100	1,200
Denver	100	1,000	4,700
Louisville	100	600	100
Wichita	200	1,500	100
Indianapolis	300	6,000	1,200
Pittsburgh	1,500	500	500
Cincinnati	800	4,100	300
Buffalo	100	1,800	1,000
Cleveland	100	700	900

LIVESTOCK PRICES AT LEADING MARKETS.

Livestock prices at five leading Western markets Thursday, Feb. 2, 1933, as reported by the U. S. Bureau of Agricultural Economics:

	CHICAGO.	E. ST. LOUIS.	OMAHA.	KANS. CITY.	ST. PAUL.
Hogs (Soft or oily hogs and roasting pigs excluded):					
Lt. lt. (140-160 lbs.) gd.-ch.	\$2.25@3.40	\$3.10@3.50	\$2.85@3.00	\$2.85@3.15	\$2.75@3.15
Med. wt. (200-220 lbs.) gd.-ch.	3.40@3.50	3.40@3.50	2.90@3.05	3.00@3.20	3.05@3.15
(180-200 lbs.) gd.-ch.	3.40@3.50	3.35@3.50	2.90@3.05	3.00@3.20	3.05@3.15
Med. wt. (200-220 lbs.) gd.-ch.	3.35@3.50	3.30@3.45	2.90@3.05	3.00@3.20	2.85@3.10
(220-250 lbs.) gd.-ch.	3.25@3.40	3.15@3.35	2.85@3.05	3.00@3.15	2.70@3.00
Hvy. wt. (250-280 lbs.) gd.-ch.	3.15@3.30	3.05@3.25	2.70@2.90	2.85@3.05	2.55@2.80
(280-350 lbs.) gd.-ch.	3.00@3.20	2.95@3.15	2.50@2.70	2.70@2.95	2.40@2.65
Pkg. sows (275-500 lbs.) med.-ch.	2.80@2.90	2.50@2.85	2.25@2.35	2.35@2.50	2.25@2.35
(350-425 lbs.) good	2.75@2.85	2.45@2.75	2.20@2.30	2.20@2.35	2.20@2.30
(425-550 lbs.) good	2.65@2.80	2.40@2.60	2.20@2.30	2.10@2.20	2.15@2.25
(275-550 lbs.) good	2.50@2.70	2.30@2.50	2.10@2.25	2.00@2.20	2.10@2.20
Slt. pigs (100-150 lbs.) gd.-ch.	3.00@3.25	2.50@3.00	2.25@2.50	2.25@2.50	2.75@3.00
Av. cost & wt. Thurs. (Pigs excl.)	3.43-237 lbs.	3.33-225 lbs.	2.92-247 lbs.	2.96-241 lbs.	...

Slaughter Cattle and Calves:

	CHICAGO.	E. ST. LOUIS.	OMAHA.	KANS. CITY.	ST. PAUL.
STEERS (600-900 LBS.):					
Choice	6.50@7.50	6.00@6.50	6.25@6.75	6.25@6.75	6.00@6.75
Good	5.50@6.75	4.75@5.25	5.00@5.50	5.00@5.50	5.00@5.50
Medium	4.50@5.50	3.75@4.75	4.00@5.00	3.75@5.00	3.75@5.00
Common	3.50@4.50	3.00@3.75	3.25@4.25	3.00@3.75	2.75@3.75

STEERS (900-1100 LBS.):

Choice	6.50@7.25	6.00@6.25	6.00@6.75	5.75@6.75	6.00@6.60
Good	5.50@6.50	4.25@6.00	4.75@6.25	4.75@6.25	4.75@6.00
Medium	4.50@5.50	3.50@4.75	3.75@5.00	3.50@5.00	3.50@4.75
Common	3.25@4.50	3.00@3.75	3.00@4.00	3.00@3.75	2.75@3.75

STEERS (1100-1300 LBS.):

Choice	5.75@7.25	5.00@6.00	5.00@6.50	4.75@6.35	4.85@6.50
Good	4.50@6.50	3.75@5.00	4.00@6.00	4.00@5.75	3.50@5.10
Medium	4.00@4.75	3.50@4.25	3.00@4.50	3.25@4.50	3.00@3.75

STEERS (1300-1500 LBS.):

Choice	5.25@6.50	4.50@5.00	4.50@5.50	4.25@5.50	4.50@5.25
Good	4.00@5.75	3.50@4.50	3.50@5.00	3.75@4.75	3.25@4.75

HEIFERS (550-850 LBS.):

Choice	5.50@6.25	5.25@6.00	4.75@5.75	4.75@5.75	4.75@5.75
Good	4.50@5.50	4.25@5.25	4.25@4.75	4.15@5.00	3.85@4.75
Medium	3.00@4.75	2.75@4.25	2.50@4.25	2.50@4.15	2.50@3.85
Common	4.00@6.00	...	4.00@5.50	3.75@5.50	3.85@5.50

COWS:

Choice	2.75@4.50	...	2.50@4.00	2.25@4.15	2.25@4.00
Good	2.50@3.00	2.75@3.25	2.35@2.80	2.15@2.40	2.25@2.75
Com.-med.	2.10@2.50	2.25@2.75	2.00@2.35	1.85@2.15	1.75@2.25
Low cutter and cutter	1.50@2.10	1.00@2.25	1.35@2.00	1.25@1.85	1.00@1.75

BULLS (YRLS. EX. BEEF):

Good-choice	2.25@3.00	2.25@3.00	2.00@2.60	2.35@2.60	2.10@2.75
Cul.-med.	2.25@2.90	1.75@2.50	1.60@2.15	1.30@2.50	1.50@2.50

VEALERS (MILK-FED):

Good-choice	5.50@7.25	5.50@7.00	4.50@5.60	4.50@6.50	4.00@7.00
Medium	4.50@5.50	4.50@5.50	3.50@4.50	3.00@4.50	2.00@4.00
Cul.-med.	3.00@4.50	1.50@4.50	2.00@3.50	2.00@3.00	1.50@2.00

CALVES (250-500 LBS.):

Good-choice	4.00@5.50	4.50@5.75	3.00@4.50	4.00@5.00	3.00@4.50
Cul.-med.	3.00@4.00	2.00@4.00	2.00@3.00	2.00@4.00	1.50@3.00

Slaughter Sheep and Lambs:

LAMBS:					
(90 lbs. down)—Good-choice	5.50@6.00	5.35@6.00	5.00@5.40	4.85@5.40	5.00@5.60
Com.-med.	4.00@5.50	3.00@5.35	3.50@5.00	3.25@4.85	3.50@5.00
(90-98 lbs.)—Good-choice	5.25@5.85	5.25@6.00	4.75@5.40	4.75@5.25	4.75@5.50
(98-110 lbs.)—Good-choice	4.75@5.35	...	4.50@5.00

YEARLING WETHERS:

(90-110 lbs.)—Good-choice	4.25@5.00	4.25@5.00	4.00@4.75	3.75@4.50	4.25@5.00
Medium	3.50@4.25	3.25@4.25	3.00@4.00	3.00@3.75	3.25@4.25

BOWES:

(90-120 lbs.)—Good-choice	2.50@2.85	2.00@2.50	2.25@2.65	1.75@2.75	2.00@2.75
(120-150 lbs.)—Good-choice	2.00@2.75	1.75@2.25	2.00@2.50	1.50@2.50	1.75@2.50
(All weights)—Com.-med.	1.25@2.50	1.00@2.00	1.00@2.25	1.00@1.75	1.00@2.00

SLAUGHTER REPORTS

Special reports to THE NATIONAL PROVISIONER show the number of livestock slaughtered at 15 centers for the week ended January 28, 1933, with comparisons:

	CATTLE.	HOGS.	CHICKENS.
	Week ended, Jan. 28.	Prev. week.	Cor. week, 1932.
Chicago	17,166	24,643	27,501
Kansas City	22,168	20,603	15,068
Omaha	17,932	16,375	16,121
East St. Louis	9,904	8,320	6,535
St. Joseph	6,397	4,842	7,159
Sioux City	1,990	7,246	6,740
Wichita	3,870	3,590	5,472
Fort Worth	1,703	1,853	1,572
Philadelphia	1,438	1,489	1,553
Indianapolis	8,352	8,018	8,041
New York & Jersey City	4,639	4,647	4,563
Oklahoma City	3,171	3,475	2,098
Cincinnati	2,357	1,898	1,021
Denver	9,318	6,897	...
St. Paul	2,678	3,272	...
Milwaukee
Total	113,433	118,769	106,378

Denver	10,536	10,457	11,854
St. Paul	42,096	35,459	...
Milwaukee	9,921	12,787	...
Total	545,377	555,298	569,500

SHEEP.

Chicago	69,062	63,421	63,790
Kansas City	29,580	25,427	33,116
Omaha	22,335	23,028	45,800
East St. Louis	7,340	6,345	9,978
St. Joseph	19,723	17,770	24,986
Sioux City		9,740	14,194
Wichita	3,203	2,310	2,055
Fort Worth	6,801	4,691	15,232
Philadelphia	6,823	8,480	7,417
Indianapolis	2,435	1,288	1,125
New York & Jersey City	69,080	64,817	77,337
Oklahoma City	1,492	1,666	1,029
Cincinnati	3,517	1,912	2,242
Denver	5,200	3,628	1,755
St. Paul	11,116	13,685	...
Milwaukee	1,323	1,536	...
Total	250,640	240,554	290,477



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Color all Through ●

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PACKING PLANTS AND COLD STORAGE CONSTRUCTION

59 East Van Buren St., Chicago, Ill.

Chicago Section

Purchases of livestock at Chicago by principal packers for the first four days of this week totaled 15,535 cattle, 3,623 calves, 30,989 hogs, 35,728 sheep.

E. L. Griffith, president of the Griffith Laboratories, Chicago, manufacturers of packinghouse equipment and supplies, returned this week from a vacation in Florida. He reports an enjoyable time.

Thomas E. Wilson returned this week from a visit to Eastern points, where he was a guest at sales meetings of the Wilson organization. Vice presidents Carl Fowler and Edward Wilson accompanied him.

Provision shipments from Chicago for the week ended Jan. 28, 1933, with comparisons, were as follows:

	Week Jan. 28, 1933	Previous week	Same week, '32
Cured meats, lbs.	16,485,000	16,996,000	10,097,000
Fresh meats, lbs.	37,782,000	44,201,000	44,114,000
Lard, lbs.	8,950,000	12,407,000	5,876,000

O. F. Benz, director of sales, and Leroy B. Steele, assistant director of sales, Du Pont Cellophane Company, were in Chicago this week in the course of a series of sales meetings being held throughout the country to launch the 1933 campaigns.

Word was received in Chicago this week that John W. Stewart, formerly in the provision brokerage business in Detroit, Mich., has assumed charge of the Michigan Beef Co., slaughterers of cattle, lambs and calves. His new address is 6800 Dix ave., Detroit, Mich.

R. Friis-Mikkelsen, chemical engineer with the Co-Operative Slaughter House in Kolding, Denmark, who for the past several weeks has been in the United States studying American meat plant methods, particularly hog hair processing, was a visitor at the offices of THE NATIONAL PROVISIONER this week.

I. W. Fowler, managing director of the Fowler Casing Co., Ltd., London, England, was a visitor to THE NATIONAL PROVISIONER offices last week in the course of a tour of the packinghouse centers. "Things are no worse in England than they are here," said Mr. Fowler, "and the general spirit of the people seems to be better."

John L. Crowley, formerly in the provision department of the Cudahy Packing Co., Chicago, has been transferred to Los Angeles, Calif., where he will have general charge of sales for that territory. Before leaving for the West his associates in the Chicago general office tendered him a dinner and presented him with a platinum watch.

Frederick H. Prince, of Boston, Mass., president of Chicago Union Stock Yards, returned this week from Europe, where he has been on a vacation. In a newspaper interview, answering a question regarding the European situation, he replied. "Never mind about Europe. If we take care of our own back yard they will take care of theirs. We aren't so poor and we aren't so miserable, but it's time we were engaging in a big measure of common sense. Declare a moratorium on farm and general business debts and forget about Europe. That will lead us somewhere."

LEFT HAMS AT A PREMIUM.

In these days of fierce competition, and a constant search for new merchandising ideas, what packer is going to be first to "cash in" on the way a hog scratches himself?

Are packers asking more for hams from the left side of a hog? They might take a leaf from the book of the Pittsburgh hotel keeper who advertised "left ham sandwiches" and did a rushing business.

A Cincinnati restaurant recently adopted the same idea, serving only meat from the left ham. This purveyor of left-ham sandwiches says: "Special left-ham sandwiches are better because when a hog scratches his star-board, or right side, he does a Charleston with his right foot. That develops muscles. When he scratches



THIS IS HOW HE DOES IT.

his left flank, he does a gentle shimmy against a tree or post. Therefore the right ham is far more muscular and less tender than that from the left side of the same hog."

Next in order will be an amplification of ham quotations, specifying "left hams" at an appropriate premium over "right hams!"

It is also reported on good authority that that enterprising equipment house, the Cincinnati Butchers Supply Corp., is designing a new hog dehairer with especially gentle motion to preserve the tenderness of the hog's left flank.

Do your men trim the profits off your pork loins? Read chapter 6 of "PORK PACKING," The National Provisioner's latest book.

DEATH OF A. R. FAY.

Albert R. Fay, for forty-two years an employe of Swift & Company, and one of the most widely-known transportation men in the United States, died in Pasadena, Calif., on January 22. He was born in Chicago, December 21, 1859, and entered the employ of Swift & Company in 1884, as cashier of its 41st street market. This was the year prior to the incorporation of the present company. Mr. Fay worked for G. F. Swift, the founder of the company, in various capacities, and eventually was placed in charge of all the company's shipping and transportation activities.

Mr. Fay retired in 1926, and since that time has spent his summers in Chicago and Wequetonsing, Mich., and his winters in Pasadena. He was a member of the Union League Club, the South Shore Country Club of Chicago, the Flossmoor Country Club, and the Annandale Country Club of Pasadena. He was a trustee of St. James M. E. Church, Chicago, and was prominent in its activities. Interment was at Chicago.

ANOTHER SWIFT VETERAN.

W. E. Lewis, assistant to general manager C. A. Cushman of Swift & Company, St. Paul, Minn., retired recently after completing 45 years of service with the company. He had been with the company ever since the South St. Paul plant was opened in 1887. He began in Kansas City, Mo., on December 5, 1887, when Edward F. Swift was manager there. In 1890 he was sent to Mexico City as manager of the plant in that city. In 1896 he was transferred back to Chicago and went to South St. Paul in November, 1897, when the old Minnesota Packing company was bought by Swift & Co., and became their northwest unit.

COWNIE A DOLD DIRECTOR.

At a recent meeting of the board of directors of the Dold Packing Co., Omaha, Neb., James G. Cownie, of the Jacob Dold Packing Co., Buffalo, N. Y., was elected a director. At the recent convention of the Institute of American Meat Packers Mr. Cownie celebrated his fifty years of service in the meat packing industry. He has had charge of the export business of the Dold companies for many years.

HAMAN JOINS J. E. DECKER.

Charles E. Haman, well-known provision expert, has joined the staff of Jacob E. Decker & Sons, Mason City, Iowa. The company announced that he will be in charge of its New York office.



PACKERS COMMISSION CO.

SPECIALIZING IN DRESSED HOGS FROM THE HOG BELT

CHICAGO BOARD OF TRADE BLDG. : : Phone Webster 3113

Chicago Provision Markets

Reported by THE NATIONAL PROVISIONER DAILY
MARKET SERVICE

CASH PRICES.

Based on actual carlot trading Thursday,
Feb. 2, 1933.

REGULAR HAMS.

	Green Standard.	Sweet Pickled Standard.	Fancy.
8-10	8 1/4	8 1/4	8 1/4
10-12	8 1/4	8 1/4	8 1/4
12-14	7 1/4	7 1/4	8 1/4
14-16	7 1/4	7 1/4	7 1/4
10-16 range	7 1/4	7 1/4	7 1/4

BOILING HAMS.

	Green Standard.	Sweet Pickled Standard.	Fancy.
16-18	6 1/4	7	7 1/4
18-20	6 1/4	7	7 1/4
20-22	6 1/4	7	7 1/4
16-22 range	6 1/4	7	7 1/4

SKINNED HAMS.

	Green Standard.	Sweet Pickled Standard.	Fancy.
10-12	8	8 1/4	8 1/4
12-14	7 1/4	8 1/4	8 1/4
14-16	7	7 1/4	8
16-18	7	7 1/4	7 1/4
18-20	6 1/4	6 1/4	7 1/4
20-22	5 1/4	5 1/4	7
22-24	5 1/4	5 1/4	7
24-26	5 1/4	5 1/4	7
26-28	5	5	7
30-35	4 1/4	4 1/4	7

PICNICS.

	Green Standard.	Sweet Pickled Standard.	Sh. Shank.
4-6	4 1/4	4 1/4	5 1/4
6-8	4 1/4	4 1/4	4 1/4
8-10	4 1/4	4 1/4	4 1/4
10-12	4 1/4	4 1/4	4 1/4
12-14	4	4 1/4	4 1/4

BELLIES.

	Green Sq. Sdls.	Cured S. P.	Dry Cured.
6-8	7 1/4	7 1/4	7 1/4
8-10	7	7	7 1/4
10-12	6 1/4	6 1/4	6 1/4
12-14	5 1/2	5 1/2	6
14-16	5	5	5 1/4
16-18	5	5	5 1/4

D. S. BELLIES.

	Standard.	Clear	Fancy.	Rib.
14-16	4 1/4	4 1/4	4 1/4	4 1/4
16-18	4 1/4	4 1/4	4 1/4	4 1/4
18-20	4 1/4	4 1/4	4 1/4	4 1/4
20-25	4	4	4 1/4	4
25-30	4	4	4 1/4	4
30-35	5 1/4	5 1/4	5 1/4	3 1/4
35-40	3 1/4	3 1/4	3 1/4	3 1/4
40-50	3 1/4	3 1/4	3 1/4	3 1/4
50-60	3 1/4	3 1/4	3 1/4	3 1/4

D. S. FAT BACKS.

	Standard.	Export Trim.
8-10	3 1/4	3 1/4
10-12	3 1/4	3 1/4
12-14	3 1/4	4
14-16	4	4 1/4
16-18	4 1/4	4 1/4
18-20	4 1/4	4 1/4
20-25	4 1/4	5

OTHER D. S. MEATS.

Extra Short Cuts	35-45	4n
Extra Short Ribs	35-45	4n
Regular Plates	35-45	4n
Clear Plates	4-6	2 1/2
Jowl Butts		2 1/2
Green Square Jowls		3 1/4
Green Rough Jowls		2 1/2

LARD.

Prime Steam, cash	3.80
Prime Steam, loose	3.35
Refined, in export boxes—N. Y.	4.70
Neutral, in tierces	5.25
Raw Leaf	3.25

PURE VINEGARS

A. P. CALLAHAN & COMPANY

2407 SOUTH LA SALLE STREET

CHICAGO, ILL.

FUTURE PRICES.

SATURDAY, JANUARY 28, 1933.

	Open.	High.	Low.	Close.
LARD—				
Jan. ...	3.80	3.82 1/2	3.80	3.82 1/2 b
May ...	3.92 1/2	3.92 1/2	3.90	3.87 1/2 ax
July ...	4.02 1/2	4.02 1/2	4.00	3.92 1/2 b
Sept. ...				4.15 ax

CLEAR BELLIES—

Jan. ...	4.00			3.80n
May ...	4.20	4.20	4.15	4.00n
July ...				4.15

MONDAY, JANUARY 30, 1933.

LARD—				
Jan. ...	3.77 1/2			3.77 1/2
Mar. ...	3.90			3.85 ax
July ...				4.02 1/2 ax
Sept. ...				4.15 ax

CLEAR BELLIES—

Jan. ...				3.80n
May ...	4.15	4.15	4.12 1/2	3.97 1/2 ax
July ...				4.12 1/2 ax

TUESDAY, JANUARY 31, 1933.

LARD—				
Jan. ...	3.85			3.77 1/2 n
Mar. ...	3.92 1/2			3.85
May ...				3.92 1/2 b
July ...				4.02 1/2 b
Sept. ...				4.15 n

CLEAR BELLIES—

Jan. ...				3.80n
May ...				3.95 ax
July ...	4.10			4.10

WEDNESDAY, FEBRUARY 1, 1933.

LARD—				
Mar. ...	3.95			3.85 ax
May ...	4.05			3.95
July ...				4.05 ax
Sept. ...				4.15 ax

CLEAR BELLIES—

May ...	3.95			3.95 ax
July ...				4.10 n

THURSDAY, FEBRUARY 2, 1933.

LARD—				
Mar. ...				3.85 ax
May ...				3.95 ax
July ...	4.05			4.05
Sept. ...	4.15			4.15

CLEAR BELLIES—

May ...	3.95			3.95 b
July ...				4.10 n

FRIDAY, FEBRUARY 3, 1933.

LARD—				
Mar. ...				3.85 n
May ...	3.95			3.95
July ...	4.05			4.05 b
Sept. ...				4.15 n

CLEAR BELLIES—

May ...				3.97 b
July ...				4.10 n

Key: ax, asked; b, bid; n, nominal; —, split.

ANIMAL OILS.

Prime edible lard oil	@ 7 1/4
Headlight burning oil	@ 6 1/4
Prime winter strained	@ 6 1/4
Extra winter strained	@ 6 1/4
Extra lard oil	@ 6
No. 1 lard oil	@ 5 1/2
No. 2 lard oil	@ 5 1/4
Acidless tallow oil	@ 5
20° C. T. neatfoot oil	@ 12 1/2
Pure neatfoot	@ 8 1/2
Special neatfoot	@ 8
Extra neatfoot	@ 6
No. 1 neatfoot	@ 5 1/2

Oil weighs 7 1/4 lbs. per gallon. Barrels contain about 50 gals. each. Prices are for oil in barrels.

COOPERAGE.

Ash pork barrels, black iron hoops—\$1.25 ..	@ 1.27 1/4
Oak pork barrels, black iron hoops ..	@ 1.32 1/4
Ash pork barrels, galv. iron hoops ..	@ 1.42 1/4
Oak pork barrels, galv. iron hoops ..	@ 1.47 1/4
White oak ham tierces ..	@ 2.00
Red oak lard tierces ..	@ 1.67 1/4
White oak lard tierces ..	@ 1.77 1/4

PORK PRODUCTS EXPORTS.

Exports of pork products from principal ports of the United States during the week ended Jan. 28, 1933:

HAMS AND SHOULDERS, INCLUDING WILTSHIRES.

	—Week ended—	Jan. 1, 1933 to	Jan. 28, 1933	Jan. 29, 1933	Jan. 30, 1933
	M lbs.	M lbs.	M lbs.	M lbs.	M lbs.
Total	303	79	208	1,457	
To Belgium				1	
United Kingdom ..	207	16	255	1,200	
Cuba	30	51	20	150	
Other countries ..	6	12	23	44	

BACON, INCLUDING CUMBERLANDS.

Total	435	402	347	1,245	
To Germany	46		115	234	
United Kingdom ..	207	58	21	694	
Other Europe	181	20	61	436	
Cuba		206	18	51	
Other countries ..	1	25	132	140	

PICKLED PORK.

Total	201	52	170	574	
To United Kingdom ..	8	5	15	33	
Other Europe	2		26	60	
Canada	90	25	38	228	
Other countries ..	111	22	91	253	

LARD.

Total	15,596	7,406	11,891	50,156	
To Germany	5,492	1,306	5,014	20,153	
Netherlands	2,537	910	1,663	6,539	
United Kingdom ..	5,054	3,808	3,346	16,894	
Other Europe	1,396	349	140	3,565	
Cuba	249	735	123	801	
Other countries ..	868	180	106	1,734	

TOTAL EXPORTS BY PORTS.

	Week ended Jan. 14, 1933.	Hams and shoulders, M lbs.	Bacon, M lbs.	Pickled pork, M lbs.	Lard, M lbs.
Total	303	435	201	15,596	
Boston			2	181	
Port Huron	76	32	86	1,836	
Key West	30		13	212	
New Orleans	6	1	98	905	
New York	191	402	2	10,478	
Baltimore				2,482	

DESTINATION OF EXPORTS.

	Exported to:	Hams and shoulders, M lbs.	Bacon, M lbs.	Lard, M lbs.
United Kingdom (total)		267	207	
Liverpool		125	207	
London		124		
Other United Kingdom		18		
Germany (total)			5,492	
Hamburg			5,005	
Other			487	

*Exports to Europe only.

CURING MATERIALS.

	Bbls. Sacks.
Nitrite of soda, 1 c. l. Chicago	10 1/4
Salt peter, 25 bbl. lots, f.o.b. N. Y.	
Dbf. refined granulated	6 1/4
Small crystals	7 1/4
Medium crystals	7 1/4
Large crystals	8 1/4
Bbl. retd. gran. nitrate of soda	3 1/2
Less than 25 bbl. lots, 1/2 c. more ..	

Salt—

Granulated, carlots, per ton, f.o.b. Chicago, bulk	\$6.88
Medium, carlots, per ton, f.o.b. Chicago, bulk	9.90
Rock, carlots, per ton, f.o.b. Chicago	8.70

Sugar—

Raw sugar, 96 basis, f.o.b. New Orleans ..	@ 2.90
Second sugar, 90 basis	None
Syrup testing, 63 to 65 combined sucrose and invert, New York ..	@ .38
Standard gran. f.o.b. refiners (2%) ..	@ 3.90
Packers' curing sugar, 100 lb. bags, f.o.b. Reserve, La., less 2% ..	@ 3.15
Packers' curing sugar, 250 lb. bags, f.o.b. Reserve, La., less 2% ..	@ 3.05

SPICES.

(These prices are basis f.o.b. Chicago.)

	Whole.	Ground.
Allspice	6 1/4	8
Cinnamon	12	16
Cloves	18	16
Coriander	5	6
Ginger		8
Mace, Banda	38	42
Nutmeg		15
Pepper, black	9 1/2	10 1/4
Pepper, Cayenne		20
Pepper, red		16
Pepper, white	11	13

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THE NATIONAL PROVISIONER

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CHICAGO MARKET PRICES

WHOLESALE FRESH MEATS.

Carcass Beef.

	Week ended Feb. 1, 1933.	Cor. week, 1932.
Prime native steers—	11 1/2 @ 12	16 @ 17
400-600.....	11 @ 11 1/2	15 @ 15 1/2
600-800.....	9 @ 9 1/2	15 @ 15 1/2
800-1000.....		
Good native steers—		
400-600.....	9 1/2 @ 10 1/4	13 @ 14
600-800.....	9 1/2 @ 10 1/4	12 1/2 @ 13 1/4
800-1000.....	8 @ 8 1/2	12 1/2 @ 13 1/4
Medium steers—		
400-600.....	8 1/2 @ 9	11 @ 13
600-800.....	8 1/2 @ 9	11 @ 11 1/2
800-1000.....	7 1/2 @ 8	11 @ 12
Heifers, good, 400-600.....	8 1/2 @ 10 1/4	11 @ 14
Cows, 400-600.....	5 @ 7	6 1/2 @ 9
Hind quarters, choice.....	@ 16 1/2	@ 20
Fore quarters, choice.....	@ 9	@ 11

Beef Cuts.

Steer loins, prime.....	@ 17	@ 37
Steer loins, No. 1.....	@ 18	@ 27
Steer loins, No. 2.....	@ 15	@ 25
Steer short loins, prime.....	@ 23	@ 30
Steer short loins, No. 1.....	@ 24	@ 30
Steer short loins, No. 2.....	@ 18	@ 37
Steer loin ends (hips).....	@ 12	@ 26
Steer loin ends, No. 2.....	@ 9	@ 24
Cow loins.....	@ 9	@ 24
Cow short loins.....	@ 10	@ 18
Cow loin ends (hips).....	@ 8	@ 14
Steer ribs, prime.....	@ 13	@ 23
Steer ribs, No. 1.....	@ 12	@ 24
Steer ribs, No. 2.....	@ 10	@ 20
Cow ribs, No. 1.....	@ 8 1/2	@ 15
Cow ribs, No. 3.....	@ 8	@ 14
Steer rounds, prime.....	@ 9 1/2	@ 12 1/2
Steer rounds, No. 1.....	@ 8 1/2	@ 11
Steer rounds, No. 2.....	@ 7	@ 11
Steer chucks, prime.....	@ 7	@ 11
Steer chucks, No. 1.....	@ 6	@ 9
Steer chucks, No. 2.....	@ 5 1/2	@ 8 1/2
Cow rounds.....	@ 6 1/2	@ 9 1/2
Cow chucks.....	@ 5 1/2	@ 7 1/2
Steer plates.....	@ 6	@ 9
Medium plates.....	@ 3	@ 4 1/2
Briskets, No. 1.....	@ 11	@ 13 1/2
Steer navel ends.....	@ 3	@ 4
Cow navel ends.....	@ 3	@ 4 1/2
Fore shanks.....	@ 6	@ 9
Hind shanks.....	@ 6	@ 9
Strip loins, No. 1.....	@ 28	@ 35
Strip loins, No. 2.....	@ 23	@ 30
Sirloin butts, No. 1.....	@ 16	@ 27
Sirloin butts, No. 2.....	@ 10	@ 18
Beef tenderloins, No. 1.....	@ 45	@ 60
Beef tenderloins, No. 2.....	@ 40	@ 50
Rump butts.....	@ 13	@ 18
Flank steaks.....	@ 12	@ 18
Shoulder clods.....	@ 7	@ 10
Hanging tenderloins.....	@ 5	@ 8
Buttes, green, 6 @ 8 lbs.....	@ 10	@ 14
Outsides, green, 5 @ 6 lbs.....	@ 7	@ 9 1/2
Knuckles, green, 5 @ 6 lbs.....	@ 8 1/2	@ 9

Beef Products.

Brains (per lb.).....	@ 6	@ 8
Hearts.....	@ 4	@ 4 1/2
Tongues.....	@ 14	@ 15
Sweetbreads.....	@ 14	@ 18
Ox-tail, per lb.....	@ 5	@ 5
Fresh tripe, plain.....	@ 4	@ 4
Fresh tripe, E. C.....	@ 9	@ 9
Livers.....	@ 12	@ 17
Kidneys, per lb.....	@ 7	@ 10

Veal.

Choice carcass.....	@ 11	@ 14
Good carcass.....	@ 8	@ 9
Good saddles.....	@ 12	@ 14
Good racks.....	@ 9	@ 10
Medium racks.....	@ 6	@ 8

Veal Products.

Brains, each.....	@ 5	@ 6
Sweetbreads.....	@ 25	@ 30
Calif livers.....	@ 25	@ 30

Lamb.

Choice lambs.....	@ 15	@ 15
Medium lambs.....	@ 14	@ 13
Choice saddles.....	@ 16	@ 17
Medium saddles.....	@ 15	@ 15
Choice fores.....	@ 12	@ 12
Medium fores.....	@ 11	@ 9
Lamb fries, per lb.....	@ 20	@ 25
Lamb tongues, per lb.....	@ 10	@ 10
Lamb kidneys, per lb.....	@ 20	@ 15

Mutton.

Heavy sheep.....	@ 5	@ 4 1/2
Light sheep.....	@ 9	@ 7
Heavy saddles.....	@ 7	@ 5
Light saddles.....	@ 12	@ 8
Heavy fores.....	@ 3	@ 3
Light fores.....	@ 6	@ 4
Mutton legs.....	@ 12	@ 11
Mutton loins.....	@ 20	@ 7
Mutton stew.....	@ 4	@ 3
Sheep tongues, per lb.....	@ 10	@ 10
Sheep heads, each.....	@ 8	@ 12

Fresh Pork, Etc.

Pork loins, 8 @ 10 lbs. av.....	@ 7	@ 8
Picnic shoulders.....	@ 5	@ 6 1/4
Skinned shoulders.....	@ 5	@ 7
Tenderloins.....	@ 22	@ 33
Spare ribs.....	@ 4	@ 5 1/4
Back fat.....	@ 6	@ 7
Boston butts.....	@ 6	@ 7 1/4
Boneless butts, cellar trim, 2 @ 4.....	@ 8	@ 11
Hocks.....	@ 4 1/2	@ 7
Tails.....	@ 4	@ 6 1/4
Neck bones.....	@ 1 1/2	@ 3
Silp bones.....	@ 3	@ 9
Blade bones.....	@ 4	@ 7 1/4
Pigs' feet.....	@ 2	@ 3
Kidneys, per lb.....	@ 4	@ 5
Livers.....	@ 3	@ 2 1/2
Brains.....	@ 3	@ 5
Ears.....	@ 3	@ 4 1/2
Snouts.....	@ 3	@ 5
Heads.....	@ 3 1/2	@ 5

DOMESTIC SAUSAGE.

(Quotations cover fancy grades.)

Pork sausage, in 1-lb. cartons.....	@ 16	@ 16
Country style sausage, fresh in link.....	@ 15	@ 15
Country style sausage, fresh in bulk.....	@ 15	@ 15
Country style pork sausage, smoked.....	@ 15	@ 15
Frankfurts in sheep casings.....	@ 14	@ 14
Frankfurts in hog casings.....	@ 13	@ 13
Bologna in beef bungs, choice.....	@ 13	@ 13
Bologna in beef middles, choice.....	@ 14	@ 14
Liver sausage in beef bungs.....	@ 15	@ 15
Smoked liver sausage in hog bungs.....	@ 13	@ 13
Liver sausage in hog bungs.....	@ 13	@ 13
Head cheese.....	@ 13	@ 13
New England luncheon specialty.....	@ 17	@ 17
Mixed luncheon specialty, choice.....	@ 17	@ 17
Tongue sausage.....	@ 17	@ 17
Blood sausage.....	@ 13	@ 13
Souse.....	@ 13	@ 13
Polish sausage.....	@ 14	@ 14

DRY SAUSAGE.

Cervelat, choice, in hog bungs.....	@ 35	@ 35
Thuringer cervelat.....	@ 15	@ 15
Farmer.....	@ 22	@ 22
Holsteiner.....	@ 20	@ 20
B. C. salami, choice.....	@ 35	@ 35
Milano salami, choice, in hog bungs.....	@ 31	@ 31
B. C. salami, new condition.....	@ 15	@ 15
Finishes, choice, in hog middles.....	@ 24	@ 24
Genoa style salami.....	@ 35	@ 35
Pepperoni.....	@ 22	@ 22
Mortadella, new condition.....	@ 15	@ 15
Capicola.....	@ 32	@ 32
Italian style hams.....	@ 23	@ 23
Virginia hams.....	@ 32	@ 32

SAUSAGE MATERIALS.

Regular pork trimmings.....	@ 2 1/2	@ 2 1/2
Special lean pork trimmings.....	@ 4 1/2	@ 5
Extra lean pork trimmings.....	@ 5	@ 5 1/2
Pork cheek meat.....	@ 2 1/2	@ 2 1/2
Pork hearts.....	@ 2	@ 2
Pork livers.....	@ 2	@ 2
Native boneless bull meat (heavy).....	@ 6	@ 6
Boneless chucks.....	@ 5 1/2	@ 5 1/2
Shank meat.....	@ 4 1/2	@ 4 1/2
Beef trimmings.....	@ 4 1/2	@ 4 1/2
Beef cheeks (trimmed).....	@ 3 1/2	@ 3 1/2
Dressed canners, 350 lbs. and up.....	@ 3 1/2	@ 3 1/2
Dressed cutter cows, 400 lbs. and up.....	@ 4	@ 4
Dr. bologna bulls, 600 lbs. and up.....	@ 4 1/2	@ 4 1/2
Beef tripe.....	@ 2	@ 2
Pork tongues, canner trim, S. P.....	@ 6	@ 6

SAUSAGE CASINGS.

(F. O. B. CHICAGO)

(Prices quoted to manufacturers of sausage.)

Beef casings:		
Domestic rounds, 180 pack.....	.25	
Domestic rounds, 140 pack.....	.33	
Export rounds, wide.....	.42	
Export rounds, medium.....	.28	
Export rounds, narrow.....	.33	
No. 1 wensands.....	.13	
No. 2 wensands.....	.06 1/2	
No. 1 bungs.....	.12 1/2	
No. 2 bungs.....	.10	
Middles, regular.....	.87	
Middles, select wide, 2 @ 2 1/4 in. diameter.....	1.35	
Middles, select, extra wide, 2 1/4 in. and over.....	.25	
Dried bladders:		
12-15 in. wide, flat.....	1.00	
10-12 in. wide, flat.....	.90	
8-10 in. wide, flat.....	.40	
6-8 in. wide, flat.....	.30 @ 35	
Hog casings:		
Narrow, per 100 yds.....	2.00	
Narrow, special, per 100 yds.....	1.10	
Medium, per 100 yds.....	1.10	
Wide, per 100 yds.....	.60	
Extra wide, per 100 yds.....	.65	
Export bungs.....	.26	
Large prime bungs.....	.22	
Medium prime bungs.....	.11 1/2	
Small prime bungs.....	.5 1/2 @ 6 1/2	
Middles, per set.....	.20	
Stomachs.....	.08	

SAUSAGE IN OIL.

Bologna style sausage in beef rounds—		
Small tins, 2 to crate.....	\$4.25	
Large tins, 1 to crate.....	5.00	
Frankfurt style sausage in sheep casings—		
Small tins, 2 to crate.....	5.25	
Large tins, 1 to crate.....	6.00	
Smoked link sausage in hog casings—		
Small tins, 2 to crate.....	4.50	
Large tins, 1 to crate.....	5.25	

DRY SALT MEATS.

Clear bellies, 18 @ 20 lbs.....	@ 4 1/4	
Clear bellies, 14 @ 16 lbs.....	@ 4 1/4	
Rib bellies, 25 @ 30 lbs.....	@ 3 1/4	
Fat backs, 10 @ 12 lbs.....	@ 4	
Fat backs, 14 @ 16 lbs.....	@ 3 1/4	
Regular plates.....	@ 2 1/4	
Butts.....	@ 2 1/4	

WHOLESALE SMOKED MEATS.

Fancy reg. hams, 14 @ 16 lbs.....	@ 12	
Fancy skd. hams, 14 @ 16 lbs.....	@ 12	
Standard reg. hams, 14 @ 16 lbs.....	@ 10	
Picnics, 4 @ 8 lbs.....	@ 8 1/2	
Fancy bacon, 6 @ 8 lbs.....	@ 11 1/4	
Standard bacon, 6 @ 8 lbs.....	@ 11 1/4	
No. 1 beef ham sets, smoked—		
Insides, 8 @ 12 lbs.....	@ 25	
Outsides, 5 @ 9 lbs.....	@ 20	
Knuckles, 5 @ 9 lbs.....	@ 27	
Cooked hams, choice, skin on, fatted.....	@ 17	
Cooked hams, choice, skinless, fatted.....	@ 17	
Cooked picnics, skin on, fatted.....	@ 14 1/4	
Cooked picnics, skinless, fatted.....	@ 14 1/4	
Cooked loin roll, smoked.....	@ 26	

BARRELED PORK AND BEEF.

Mess pork, regular.....	@ 12.00	
Family back pork, 24 to 34 pieces.....	@ 12.50	
Family back pork, 35 to 45 pieces.....	@ 14.00	
Clear back pork, 40 to 50 pieces.....	@ 11.00	
Clear plate pork, 25 to 35 pieces.....	@ 10.00	
Brisket pork.....	@ 10.00	
Bean pork.....	@ 9.50	
Plate beef.....	@ 15.00	
Extra plate beef, 200 lb. bbls.....	@ 15.00	

VINEGAR PICKLED PRODUCTS.

Regular tripe, 200-lb. bbl.....	\$12.00	
Honeycomb tripe, 200-lb. bbl.....	15.00	
Pocket honeycomb tripe, 200-lb. bbl.....	17.00	
Pork feet, 200-lb. bbl.....	13.25	
Pork tongues, 200-lb. bbl.....	33.00	
Lamb tongues, short cut, 200-lb. bbl.....	35.00	

OLEOMARGARINE.

White animal fat margarine in 1-lb. cartons, rolls or prints, f.o.b. Chicago.....	@ 9 1/4	
Nut, 1-lb. cartons, f.o.b. Chicago.....	@ 7 1/2	
(30- and 60-lb. solid packed tubs, 1c per lb. less.)		
Pastry, 60-lb. tubs, f.o.b. Chicago.....	@ 10	

LARD.

Prime steam, cash (Bd. Trade).....	@ 3.50	
Prime steam, loose (Bd. Trade).....	@ 3.35	
Refined lard, tierces, f.o.b. Chicago.....	@ 5	
Kettle rendered, tierces, f.o.b. Chgo.....	@ 5 1/2	
Leaf kettle rendered, tierces, f.o.b. Chicago.....	@ 5 1/2	
Neutral, in tierces, f.o.b. Chicago.....	@ 5 1/2	
Compound, vegetable, tierces, c.a.f.....	@ 6	

OLEO OIL AND STEARINE.

Extra oleo oil.....	@ 5 1/4	
Prime No. 1 oleo oil.....	@ 5	
Prime No. 2 oleo oil.....	@ 4 1/2	
Prime No. 3 oleo oil.....	@ 3 1/2	
Prime oleo stearine, edible.....	3 1/4 @ 3 1/2	

TALLOWES AND GREASES.

(In Tank Cars or Drums.)

Edible tallow, under 1% acid, 45 titre.....	3 @ 3 1/4	
Prime packers' tallow.....	2 1/2 @ 2 1/2	
No. 1 tallow, 10% f.f.a.....	2 1/4 @ 2 1/4	
No. 2 tallow, 40% f.f.a.....	1 1/2 @ 1 1/2	
Choice white grease.....	2 1/4 @ 2 1/4	
A-White grease.....	2 1/4 @ 2 1/4	
B-White grease, maximum 5% acid.....	2 @ 2 1/2	
Yellow grease, 10 @ 15%.....	1 1/2 @ 2	
Brown grease, 40% f.f.a.....	1 1/4 @ 1 1/4	

VEGETABLE OILS.

Crude cottonseed oil in tanks, f.o.b. Valley points, prompt.....	2 1/2 @ 2 1/2	
White, deodorized, in bbls., f.o.b. Chgo.....	2 1/2 @ 2 1/2	
Yellow, deodorized.....	2 1/2 @ 2 1/2	
Soap stock, 50% f.f.a., f.o.b. mills.....	3 @ 3	
Medium prime oil, f.o.b. mills.....	2 1/2 @ 2 1/2	
Soya bean oil, f.o.b. tanks, f.o.b. coast.....	2 1/2 @ 2 1/2	
Cocconut oil, seller's tanks, f.o.b. coast.....	6 1/4 @ 6 1/4	
Refined in bbls., f.o.b. Chicago.....	6 1/4 @ 6 1/4	

Retail Section

SHORT COURSE FOR RETAILERS.

History may be made in the meat trade on February 21 and 22, when Iowa meat retailers, representing a section of the 125,000 dealers who annually merchandise more than 15 billion pounds of steaks, roasts, chops and other cuts of meat, will attend the first "short course" for men of the trade ever staged in this country. Sponsored by Iowa State College, and held at Ames, Iowa, plans for the event have been completed with the cooperation of the National Live Stock and Meat Board, the Institute of American Meat Packers and the United States Department of Agriculture.

This short course for retail meat dealers, an innovation which may spread to other states, has been planned with the thought that, if meat is to compete successfully with other food products, retailers must use the latest ideas in merchandising methods.

An important feature of the two-day program is the meat merchandising demonstrations on beef, pork and lamb to be presented by the National Live Stock and Meat Board. These demonstrations are designed to show retailers how every part of the carcass may be made into highly-attractive cuts, helping to answer the demands of the modern housewife for cuts adapted to every pocketbook and for every occasion.

Demonstrations on grades and quality of meat, use of display material, and lectures concerning programs in behalf of meat and lard will also be presented. It is pointed out also that this short course, presenting information designed to increase meat sales and meat consumption, should be of direct value to livestock producers.

Programs for the two days will include a series of talks relating to meat and its merchandising; cutting demonstrations for beef, pork and lamb; and the presentation of practical ideas not only regarding the actual selling of meat, but the care of equipment, the use of displays, light, etc., bookkeeping in the meat market and other subjects of importance to the retailer in the up-to-date development of his business. The program will be participated in by R. C. Pollock, general manager, and Max O. Cullen, meat demonstration expert, of the National Live-stock and Meat Board; W. C. Davis, senior marketing specialist of the U. S. Bureau of Agricultural Economics; Howard C. Greer, director of the department of marketing, Institute of American Meat Packers; Prof. M. D. Helser and Dr. P. Mabel Nelson of Iowa State College, and others.

DETROIT RETAILERS ELECT.

Emil Schwartz was re-elected president of the Detroit Retail Meat Merchants Association at the annual meeting held recently. This is Mr.

Retail Pricing Charts

Charts enabling meat retailers to figure prices on different cuts of beef from the carcass, prepared by A. T. Edinger of the U. S. Bureau of Agricultural Economics, were printed by THE NATIONAL PROVISIONER in its issues of December 24, 1932, and January 7, 1933, accompanied by diagrams of the various cuts.

Copies of these charts—either Chicago or New York method of cutting—may be obtained for 5c each upon application to The National Provisioner, 407 S. Dearborn st., Chicago. Special prices for quantities upon application.

Schwartz's third term in this office. Other officers elected to serve in 1933 were as follows: First vice president, John Socha; second vice president, R. J. Stahl; third vice president, Karl Sietz; fourth vice president, Herman Fitchner; secretary, E. J. LaRose; financial secretary, Claude Smith; treasurer, Pius Goedecke; master-at-arms, Mike Mentilkowski; custodian, Anthony Henk; inside guard, Wm. Schweitzberger; outside guard, Hugo Kahnt. Board of directors consists of Ben Koslowski, Henry Provo, Lorenz Rein, Walter Dilloway, Snyder Black and John Socha. Trustees are Richard Krause, Paul Arnold and Karl Sietz. M. J. Hager, formerly sales manager for a local refrigerator manufacturer, has been appointed manager of the association and associate editor and secretary of the association's official publication, "The Master Butcher."



GIVES TIME TO THE CAUSE.

Emil Schwartz, beginning his third term as president of the Detroit Retail Meat Dealers Association, is a former national president and an energetic leader, always ready to give of his time to the cause of good merchandising.

TEN STATES TAX CHAINS.

Chain store taxation in some form has already been enacted by ten states of the union, and these levies are now being collected despite court appeals and other protests from the store companies, a recent survey shows.

The major features of each law, and the current status of that law in each state are as follows:

Alabama—A graduated license tax expanding to \$75 an outlet over 20. Under appeal to the United States Supreme court, but being collected.

Arizona—A graduated license tax expanding to \$25 an outlet over 20. In effect beginning November, 1932.

Florida—A graduated license tax expanding to \$50 an outlet over 75. Under appeal to United States Supreme court, but is being collected.

Indiana—A graduated license tax expanding to \$25 an outlet over 20. Approved by United States Supreme court, and being collected.

Kentucky—A graduated sales tax expanding from 1-20th of 1 per cent on the first \$400,000 of gross sales to 1 per cent on \$1,000,000 or more, is now under appeal.

Louisiana—A graduated license tax expanding to \$200 an outlet over 50. To be in effect from July, 1932, to July, 1934, only. This is not being contested in the courts.

Mississippi—A law taxing gross sales of all retailers one-fourth of 1 per cent on gross sales, and an additional one-fourth of 1 per cent of gross sales of all organizations operating more than five units in the state was passed in 1930, but has since been repealed and replaced by a straight sales tax of 2 per cent on gross sales. The chains are contesting the payment of taxes under the former law.

North Carolina—A tax of \$50 an outlet in excess of one. Now being collected.

South Carolina—A graduated license tax expanding by \$5 an outlet to \$150 on the thirtieth and over. Now being collected.

Wisconsin—A graduated license tax expanding to \$50 an outlet above 20. To be effective only from Feb. 15, 1932, to Feb. 15, 1934. This has not been contested.

EAT MEAT.

What is the essence of a meal?

It's meat.

What it it causes one to feel
Exhilarated, full of zeal,
And changes hunger's strong appeal
To energy as tense as steel,
To labor for the common weal?
It's meat.

What is as wholesome or as cheap
As meat?

That comes from cattle, hogs or sheep,
From feed lot, plain or hill-side steep,
Where sturdy farmers plant and reap
The grain from soil both rich and deep.
To thus provide a nation's keep
Expressed in one nutritious heap—
As meat?

—JOHN ARNOLD BUTLER.

Denver, Colo.

NEWS OF THE RETAILERS.

Brodesky Meat Market, Lemmon, S. D., recently was considerably damaged by fire.

Curtis O. Ptacek has applied for a license to conduct a retail meat business at 902 46th ave., Minneapolis, Minn.

Nels Larson has sold his retail meat business in Dike, Ia., to V. A. Paige.

N. A. Meat Co., retailers, are planning to open a store at 566 Robert st., St. Paul, Minn.

Harry Wenzel has opened a retail meat department in the Rock Dairy Market, 220 South Central ave., Marshfield, Wis.

George Randall of Palmyra, Wis., has purchased the West Side Market and Delicatessen, Menominee Falls, Wis.

R. E. Carson has sold his retail meat market in Elliott, Ia., to Harry Carson.

J. Heimann is planning to engage in the retail meat business at 3829 West Center st., Milwaukee, Wis.

A meat market will be opened at 1941 North Farwell ave., Milwaukee, Wis. It will be known as Gerold's Market.

Frank Dusbabek and Warren R. Young have applied for a license to conduct a retail meat business at 3347 Nicollet ave., Minneapolis, Minn.

Anestad Brothers have sold their retail meat store in Radcliffe, Ia., to Burt Larson and Oge Berve.

T. J. Sanger has applied for a license to open a retail meat store at 902 34th ave., Minneapolis, Minn.

The Country Style Meat Market has opened for business in Oconomowoc, Wis. George Feldschneider is the owner.

National Tea Co. has rented a store at 2107 West North ave., Milwaukee, Wis., for a meat market and grocery store.

A retail meat store has been opened in Northfield, Minn., by H. F. Revier.

Retail Meat Prices

Average of semi-monthly prices at New York and Chicago for all grades of pork and good grade of other meats, in mostly cash and carry stores. Compiled by the U. S. Bureau of Agricultural Economics. Prices are based on simple average of quotations received.

	NEW YORK			CHICAGO		
	Feb. 1, 1933.	Feb. 1, 1932.	Feb. 1, 1931.	Feb. 1, 1933.	Feb. 1, 1932.	Feb. 1, 1931.
Beef.						
Porterhouse steak..	.35	.47	.50	.32	.29	.42
Striploin steak30	.40	.44	.25	.26	.38
Round steak29	.37	.40	.21	.23	.35
Rib roast, 1st 6 cuts	.25	.32	.35	.21	.23	.30
Chuck roast18	.21	.27	.16	.18	.22
Plate beef09	.11	.15	.09	.11	.16
Lamb.						
Legs21	.23	.30	.20	.22	.28
Loin chops36	.37	.42	.30	.33	.36
Rib chops28	.28	.34	.26	.30	.32
Stewing09	.11	.14	.10	.10	.15
Pork.						
Chops, center cuts..	.19	.24	.28	.17	.12	.22
Bacon, strips21	.27	.30	.18	.17	...
Bacon, sliced25	.32	.38	.23	.24	...
Ham, whole16	.21	.28	.13	.16	.22
Picnics, smoked10	.13	.18	.09	.10	.14
Lard10	.14	.15	.07	.07	.11
Veal.						
Outlets37	.44	.53	.28	.34	.32
Loin chops31	.38	.48	.28	.38	...
Rib chops26	.31	.38	.19	.23	.38
Stewing (breast) ..	.13	.17	.24	.10	.12	.18

These prices are based on mean of range quotations prior to October 15, 1931, for New York and to July 15, 1932, for Chicago. Subsequently, a simple average of quotations received, all grades pork and good grade other meats.

Are you a meat MERCHANT?

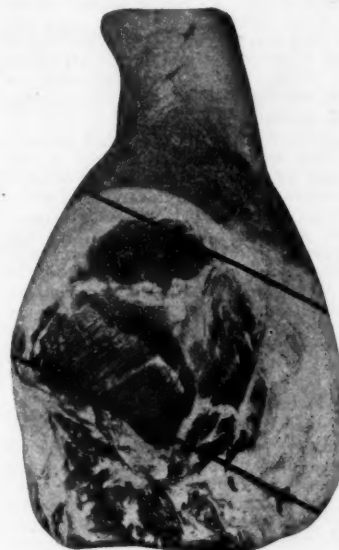
How to Use Cuts of Fresh Ham

Continuing the series of articles presenting modern methods of cutting pork which are being introduced by the National Live Stock and Meat Board, this portion of the series is concerned with the successful use of each of the three major cuts of the fresh ham—the butt, center and hock.

The ham shown here is marked to indicate these major cuts.

TWO WAYS TO USE FRESH HAM BUTT.

The aitch bone in the ham butt makes this cut difficult to carve as a roast and detracts from its appearance if sliced. Suggestions offered here, which include removal of the aitch bone, make this cut more satisfactory either as fresh ham steaks or fresh ham roll. Cutting ham steaks, as one way to use the butt, is described here.



FRESH HAM STEAKS.

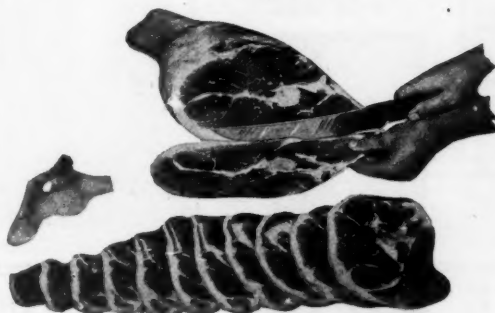
1. Remove aitch bone, leaving butt attached to ham.



2. Take slices from boneless butt. Cut parallel to center section as indicated on ham shown in the first picture.



3. Continue to slice butt until center section is reached.



Next week—Fresh Ham Roll.

NEW WILSON & CO. BRANCH.

Within as many months three modern packer branch houses have been completed in New York City. The new air-rights five-story building in West 14th street built by the Cudahy Packing Company in conjunction with the New York Central railroad, the complete processing branch plant of John Morrell & Co. at North Tenth street and Kent avenue, Brooklyn, and the new distributing branch of Wilson & Co. at 125th street and Twelfth avenue, New York, the official opening of which was held on Sunday, January 29.

The two-story brick building was acquired by Wilson & Co. several months ago and has been completely reconstructed at a cost in excess of \$50,000 to handle the maximum amount of product. The main floor beef and provision cooler, 110 by 170 feet, is equipped with York refrigerating machinery and Worcester overhead tracking. The spacious produce cooler offers excellent display space for the various products, and sales rooms and offices are conveniently located. William Heaney is manager of the new branch, which is under the supervision of J. I. Russell, district manager.

President Thomas E. Wilson spent the entire morning and afternoon of opening day at the new branch and personally welcomed many of the visitors, who included retailers, wholesalers and others in the meat field. Other executives from the Chicago headquarters were vice presidents Edward F. Wilson, Carl Fowler and C. R. Hood; H. E. Welhener, canned foods department, A. R. McCartan, casings department, H. Chichester, casings operating department, and C. H. Roemeiser, provision department. Those from the New York plant were general manager, H. L. Skellinger; Louis Joseph, head of the beef department; Edward Seh, sales department; Al Samuel, lamb and veal department; superintendent Edward Shute and others.

NEW YORK NEWS NOTES.

G. G. McKnight, fresh beef cuts department, Armour and Company, Chicago, was a visitor to New York during the past week.

Swift & Company, central office, had as a visitor during the past week O. A. Pregenzer of the branch house sales department, Chicago.

When the s.s. Augustus returns on February 7 from its sixteen-day cruise one of its passengers will be W. K. Reardon, general manager, New York Butchers Dressed Meat Company.

Thos. E. Wilson, president, Wilson & Co., Chicago, visited New York during the past week, and in addition to taking an active part in the official opening of the new Harlem branch of the company, talked at a meeting of the sales staff of the New York plant on January 28.

Meat, fish and poultry seized and destroyed by the health department of the city of New York during the week ended January 28, 1933, were as follows: Meat.—Brooklyn, 93 lbs.; Manhattan, 1,518 lbs.; Bronx, 300 lbs.; Queens, 755 lbs.; Richmond, 8 lbs.; total, 2,674 lbs. Fish.—Brooklyn, 1,054 lbs. Poultry.—Manhattan, 29 lbs.

The trade learned with keen regret of the passing of William J. Brownlee on January 20. Mr. Brownlee was born in Ireland, 1851, and before coming to America served as an apprentice in a large provision house in England. His early connections in this country were with the Gorman Packing Co., New York, whom he later represented on the Chicago Board of Trade. In 1887 he became manager of Richard Weber's packing houses, remaining in that capacity for 29 years, when the plant was closed. From 1890 until his death he was a member of the New York Produce Exchange.

AMONG NEW YORK RETAILERS.

Under the auspices of the National Live Stock and Meat Board and in conjunction with the New York State Association of Retail Meat Dealers the first of a series of demonstrations covering new methods of cutting beef, pork and lamb was held on January 30 at Pythian Temple, New York City. The very excellent attendance included not only members of Ye Olde New York and other branches, but their wives and employees, all of whom showed keen interest in the demonstration, which was given by Paul A. Goesser, meat specialist of the board.

Between four and five hundred attended the pork demonstration under the auspices of Eastern District Branch Tuesday of this week at Schwaben Hall, Brooklyn. Mr. Hinman, professor of Animal Husbandry, Cornell University, gave a very interesting talk on the research work being conducted on the value of meats in the daily diet. This talk, as well as the demonstration following, created great interest. The demonstration, which included both pork and beef, was conducted by Paul Goesser of the National Livestock and Meat Board. In addition to the retailers present, a number of packers' representatives including the managers of the beef houses in the North Sixth Street Market were on hand.

Thursday of last week witnessed a pork cutting demonstration at the regular meeting of Brooklyn Branch. President Anton Hehn opened the meeting and introduced executive state secretary David Van Gelder, who explained in detail the purposes of the demonstration and introduced the demonstrator, Paul Goesser, National Livestock and Meat Board. Mr. Goesser's manner of cutting pork and beef proved both educational and interesting. The importance of knowing all details at this time brought a large gathering to the meeting.

An afternoon of bunco was enjoyed by the Ladies' Auxiliary at the home of Mrs. Steve Kittel in the Bayridge section of Brooklyn last Thursday. A combination sugar and creamer set was presented to the winners at each table, and refreshments were served. The hostesses—Mrs. Steve Kittel and Mrs. Joseph Rossman—are to be congratulated upon this most delightful and successful social. A short business meeting followed to start plans for the tenth anniversary of the Auxiliary. President Mrs. A. Werner, jr., appointed the following committee: Mrs. George Anselm, Mrs. A. Di Matteo, Mrs. C. Fischer, Mrs. William Kramer, Miss M. B. Phillips, Mrs. Joseph Rossman, Mrs. Fred Schneider, Mrs. L. Spandau, Mrs. W. H. Wild and Mrs. Werner.

When Charles Hembdt, past president Washington Heights Branch opened his new market at 1362 St. Nicholas ave., New York City, last Tuesday morning, it was a veritable show place. Flowers from well wishers banked the windows and office with an overflow at home. The many friends of Mr. and Mrs. Hembdt wish them luck and happiness.

February 1 Charles Wicke, son of the founder of A. C. Wicke Mfg. Company, celebrated the 28th year of his connection with the business.

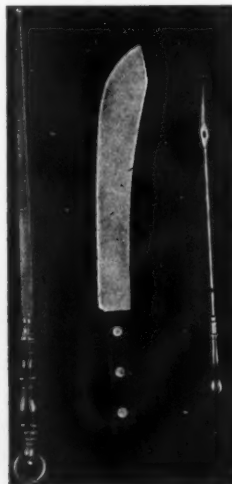
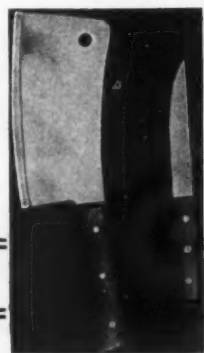
All This for \$5.00

- * 1—6" Boning Knife, Best Quality Steel
- * 1—9" Solid Steel Market Cleaver, German Pattern, 2 lb. 10 oz.
- * 1—10" Roast Beef Tier, with eye
- * 1—13" Steak Knife, Straight or Cleaver Type (state which)
- * 1—14" Butcher Steel, Genuine "Dick" Magnetized

Unheard of value!
Complete set of all five tools sent anywhere in U. S. for \$5.00.

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Fully guaranteed!
Write today.



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America's Health Resort

HOT SPRINGS

NATIONAL PARK
ARKANSAS

HOTEL MAJESTIC

BATH HOUSE AND APARTMENTS

Sufferers from rheumatism, neuritis, kidney trouble high blood pressure and kindred ailments find swift and sure relief in the 46 world famous springs at Hot Springs, Arkansas. Worn-out systems are toned up; new health comes to jagged nerves.

Enjoy every outdoor sport while you
Bathe your troubles away

The sportsman finds a new thrill in golf, riding, fishing and all outdoor sports high up in the Ozark Mountains in a 900 acre Government Park while the rest of the world is snowbound.

Come to Hotel Majestic at Hot Springs now.
You can have a room, an apartment, or a cottage at extremely moderate cost...

OTHER SOUTHWEST HOTELS

HOTEL WILLIAM LEN...Memphis, Tenn.

HOTEL LAFAYETTE...Little Rock, Ark.

HOTEL MARION...Little Rock, Ark.

H. GRADY MANNING

President



NEW YORK MARKET PRICES

LIVE CATTLE.

Steers, medium to good.....	\$ 5.00@ 5.50
Cows, common to medium.....	2.50@ 3.00
Bulls, common to medium.....	2.25@ 3.25

LIVE CALVES.

Vealers, good to choice.....	\$ 7.50@ 8.50
Vealers, medium.....	5.00@ 7.00

LIVE LAMBS.

Lambs, good to choice.....	\$ 6.25@ 6.75
Lambs, medium.....	5.00@ 6.00

LIVE HOGS.

Hogs, 160-220 lbs.....	\$ 3.75@ 4.00
Hogs, 220-250 lbs.....	3.50@ 3.85
Figs.....	@ 3.50

DRESSED HOGS.

Hogs, 90-140 lbs., good to choice..	\$ 5.37½ @ 5.62½
-------------------------------------	------------------

DRESSED BEEF.

Choice, native, heavy.....	13 @14
Choice, native, light.....	13 @14
Native, common to fair.....	11 @12

WESTERN DRESSED BEEF.

Native steers, 600@800 lbs.....	12 @13
Native choice yearlings, 440@600 lbs.....	12 @13
Good to choice heifers.....	@11
Good to choice cows.....	@10
Common to fair cows.....	@8
Fresh bologna balls.....	@7

BEEF CUTS.

	Western.	City.
No. 1 ribs.....	18 @20	20 @22
No. 2 ribs.....	16 @18	18 @19
No. 3 ribs.....	12 @14	15 @17
No. 1 loins.....	18 @20	20 @22
No. 2 loins.....	16 @18	18 @19
No. 3 loins.....	12 @14	15 @17
No. 1 hinds and ribs.....	12 @16	13 @16
No. 2 hinds and ribs.....	11 @13	11 @13
No. 3 hinds and ribs.....	9 @10	9 @11
No. 1 rounds.....	9 @10	9 @11
No. 2 rounds.....	8 @9	8 @9
No. 3 rounds.....	8 @9	8 @9
No. 1 chucks.....	10 @11	11 @12
No. 2 chucks.....	8 @9	8 @9
No. 3 chucks.....	7 @8	7 @8
Bolognas.....	6½ @ 7½	6½ @ 7
Rolls, reg., 6@8 lbs. avg.....	22 @23	22 @23
Rolls, reg., 4@6 lbs. avg.....	17 @18	17 @18
Tenderloins, 4@6 lbs. avg.....	20 @20	20 @20
Tenderloins, 5@6 lbs. avg.....	20 @20	20 @20
Shoulder clods.....	11 @12	11 @12

DRESSED VEAL.

Good.....	13 @14
Medium.....	12 @13
Common.....	10 @12

DRESSED SHEEP AND LAMBS.

Lambs, choice.....	14 @15
Lambs, medium.....	13 @14
Sheep, good.....	9 @10
Sheep, medium.....	7 @9

FRESH PORK CUTS.

Pork loins, fresh, Western, 10@12 lbs.....	7 @8
Pork tenderloins, fresh.....	20 @25
Pork tenderloins, frozen.....	18 @20
Shoulders, Western, 10@12 lbs. avg.....	5½ @ 6½
Butts, boneless, Western.....	9 @10
Butts, regular, Western.....	6½ @ 7
Hams, Western, fresh, 10@12 lbs. avg.....	9 @10
Picnic hams, Western, fresh, 6@8 lbs. avg.....	6 @7
Pork trimmings, extra lean.....	7 @8
Pork trimmings, regular, 50% lean.....	4 @5
Spareribs.....	6 @7

SMOKED MEATS.

Hams, 8@12 lbs. avg.....	14 @15
Hams, 10@12 lbs. avg.....	13 @14
Hams, 12@14 lbs. avg.....	12 @13
Picnics, 4@6 lbs. avg.....	8½ @ 9½
Picnics, 6@8 lbs. avg.....	8½ @ 9½
Rollettes, 8@10 lbs. avg.....	9 @10
Beef tongue, light.....	22 @25
Beef tongue, heavy.....	23 @25
Bacon, boneless, Western.....	13 @15
Bacon, boneless, city.....	11 @13
City pickled bellies, 8@10 lbs. avg.....	8 @9

FANCY MEATS.

Fresh steer tongues, untrimmed.....	15c a pound
Fresh steer tongues, l. c. trim'd.....	30c a pound
Sweetbreads, beef.....	25c a pound
Sweetbreads, veal.....	60c a pair
Beef kidneys.....	10c a pound
Mutton kidneys.....	10c each
Livers, beef.....	25c a pound
Livers, veal.....	15c a pound
Beef hanging tenders.....	24c a pound
Lamb fries.....	10c a pair

BUTCHERS' FAT.

Shop fat.....	@ .25 per cwt.
Breast fat.....	@ .50 per cwt.
Edible suet.....	@1.25 per cwt.
Cond. suet.....	@ .75 per cwt.

GREEN CALFSKINS.

	5-9	9½-12½	12½-14	14-18	18 up
Prime No. 1 veals.....	.5	.65	.70	.75	.95
Prime No. 2 veals.....	4	.50	.55	.60	.70
Buttermilk No. 1.....	3	.40	.45	.50	...
Buttermilk No. 2.....	2	.30	.35	.40	...
Branded grubby.....	1	.20	.25	.30	.35
Number 3.....	1	.10	.15	.20	.25

BUTTER.

Creamery, extras (92 score).....	@17½
Creamery, firsts (91 score).....	@17½
Creamery, firsts (89 score).....	@17

EGGS.

	(Mixed Colors.)
Special packs or selections from fresh receipts.....	@16
Standards.....	@14½
Rehanded receipts.....	@13½

LIVE POULTRY.

Fowls, colored, via truck and express.....	@17
Chickens, colored, fancy, via express.....	@15
Chickens, Leghorns.....	@14

DRESSED POULTRY.

FRESH KILLED.

Fowls—fresh—dry packed—12 to box—fair to good.	
Western, 60 to 65 lbs. to dozen, lb. 14	@17
Western, 48 to 54 lbs. to dozen, lb. 14	@17
Western, 36 to 42 lbs. to dozen, lb. 13	@16
Western, 30 to 35 lbs. to dozen, lb. 12	@15
Fowls—fresh—dry pld.—12 to box—prime to fecy.	
Western, 60 to 65 lbs. to dozen, lb. 14	@18
Western, 48 to 54 lbs. to dozen, lb. 14	@18
Western, 36 to 42 lbs. to dozen, lb. 13	@17
Western, 30 to 35 lbs. to dozen, lb. 12	@16
Ducks, frozen—	
Long Island, No. 1.....	@14½
Squabs—	
White, ungraded, per lb.....	@40
Turkeys, nearby, No. 1:	
Young toms.....	@19
Young hens.....	@21
Fowls, frozen—dry pld.—12 to box—prime to fecy.	
Western, 60 to 65 lbs. per lb.....	@18
Western, 48 to 54 lbs. per lb.....	@18
Western, 43 to 47 lbs. per lb.....	@17

BUTTER AT FOUR MARKETS.

Wholesale prices of 92 score butter at Chicago, New York, Boston and Philadelphia, week ended Jan. 26, 1933:

	Jan. 20	21	23	24	25	26
Chicago.....	17½	17½	17	17	17½	16½
New York.....	18½	18½	18½	18½	17½	18
Boston.....	19	19	19	19	18½	18½
Phila.....	19½	19½	19½	18½	19	18½

Wholesale prices carlots—fresh centralized butter—90 score at Chicago:

	17½	17½	17½	17	17½	17
Receipts of butter by cities (tubs):						

This Last. Last—Since Jan. 1—
week. week. year. 1933. 1932.

Chicago.....	33,584	31,661	35,350	183,104	225,887
N. Y.....	64,760	63,021	63,097	299,250	308,209
Boston.....	16,662	18,414	19,858	79,839	79,594
Phila.....	20,687	22,438	20,580	98,375	95,493

Total.....135,693 135,534 138,903 660,568 700,183

Cold storage movement (lbs.):

	In	Out	On hand	Same
	Jan. 26.	Jan. 26.	Jan. 27.	last year.
Chicago.....	48,687	119,038	6,160,618	4,022,772
New York.....	80,531	23,070	2,103,571	2,392,082
Boston.....	45,364	9,584	641,943	1,012,347
Phila.....	114,741	13,260	594,568	997,351
Total.....	299,323	164,952	9,500,700	8,424,552

FERTILIZER MATERIALS.
BASIS NEW YORK DELIVERY.

Ammoniates.

Ammonium sulphate, bulk, per ton basis ex vessel Atlantic ports.....	@20.50
Ammonium sulphate, double bags, per 100 lb. f.a.s. New York.....	@ nom.
Blood, dried, 16% per unit.....	@ 1.75
Fish scrap, dried, 11% ammonia, 10% B. P. L. f.o.b. fish factory.....	1.85 & 10c
Fish guano, foreign, 15@14% ammonia, 10% B. P. L.....	2.25 & 10c
Fish scrap, acidulated, 6% ammonia, 3% A. P. A. Del'd. Balt. & Norfolk.....	1.75 & 50c
Soda Nitrate, per net ton.....	@22.90
in 100-lb. bags.....	@25.30
in 100-lb. bags.....	@25.90
Tankage, ground, 10% ammonia, 15% B. P. L. bulk.....	1.75 & 10c
Tankage, unground, 9@10% ammonia.....	1.45 & 10c

Phosphates.

Foreign bone meal, steamed, 3 and 50 bags, per ton, c.i.f.....	@18.00
Bone meal, raw, India, 4½ and 50 bags, per ton, c.i.f.....	@21.00
Superphosphate, bulk, f.o.b. Baltimore, per ton, 16% flat.....	@ 7.00
Potash.	
Manure salt, 30% bulk, per ton.....	@19.15
Kaunit, 14% bulk, per ton.....	@ 9.70
Muriate in bags, per ton.....	@37.15
Sulphate in bags, per ton.....	@47.50

Dry Rendered Tankage.

50% unground.....	@ .35
60% unground.....	@ .37½

BONES, HOOFS, AND HORNS.

Round shin bones, avg. 48 to 50 lbs., per 100 pieces.....	75.00@ 85.00
Flat shin bones, avg. 40 to 45 lbs., per 100 pieces.....	@ 60.00
White or striped hooft, per ton.....	45.00@ 50.00
Black hooft, per ton.....	@ 60.00
Thigh bones, avg. 85 to 90 lbs., per 100 pieces.....	@ 70.00
Horns, according to grade.....	75.00@200.00

NEW YORK MEAT SUPPLIES.

Receipts of Western dressed meats and local slaughters under federal inspection at New York for week ended Jan. 28, 1933, with comparisons:

	Week ended Jan. 28.	Prev. week.	Cor. week, 1932.
West. drsd. meats:			
Steers, carcasses.....	8,229½	6,901	6,777
Cows, carcasses.....	822	825	549
Bulls, carcasses.....	159	213	171
Veals, carcasses.....	9,290	7,632	8,194
Lambs, carcasses.....	36,722	48,687	34,538
Mutton, carcasses.....	1,181	789	1,631
Beef cuts, lbs.....	489,034	368,408	395,887
Pork cuts, lbs.....	2,540,324	2,960,980	2,707,944
Local slaughters:			
Cattle.....	8,352	8,018	8,641
Calves.....	11,180	10,806	11,136
Hogs.....	51,915	53,126	52,522
Sheep.....	99,080	64,817	77,837

PHILADELPHIA MEAT SUPPLIES.

Receipts of Western dressed meats and local slaughters under city and federal inspection at Philadelphia for the week ended Jan. 28, 1933:

	Week ended Jan. 28.	Prev. week.	Cor. week, 1932.
West. drsd. meats:			
Steers, carcasses.....	2,281	2,548	2,332
Cows, carcasses.....	945	1,026	739
Bulls, carcasses.....	218	162	204
Veals, carcasses.....	633	931	1,496
Lambs, carcasses.....	11,855	11,914	15,982
Mutton, carcasses.....	458	327	862
Pork, lbs.....	700,574	747,329	574,421
Local slaughters:			
Cattle.....	1,703	1,852	1,572
Calves.....	3,202	2,736	2,508
Hogs.....	18,422	21,065	20,882
Sheep.....	6,823	8,480	7,417

BOSTON MEAT SUPPLIES.

Receipts of Western dressed meats at Boston, week ended Jan. 28, 1933, with comparisons:

	Week ended Jan. 28.	Prev. week.	Cor. week, 1932.
West. drsd. meats:			
Steers, carcasses.....	2,183	2,751	2,815
Cows, carcasses.....	1,964	2,098	1,800
Bulls, carcasses.....	37	37	43
Veals, carcasses.....	935	800	664
Lambs, carcasses.....	17,354	18,909	25,354
Mutton, carcasses.....	507	380	631
Pork, lbs.....	481,464	463,324	586,634

M.J.SALZMAN CO.

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Cable Masalz, Liebers, Bentley Code

Quality Casings

Selection as per your specification.
Measurements guaranteed.
Quality the best on the market.
Prices as low as the market justifies.

If our representative has not called—ask us to send him to you. No obligation.

HARRY LEVI & CO.

Importers and Exporters of

Sausage Casings

723 West Lake Street

Chicago



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Phone—Pulaski 3260

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London, E.C.1

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"The Skins You Love to Stuff"

Early & Moor, Inc.

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MASSACHUSETTS IMPORTING COMPANY
IMPORTERS and EXPORTERS

SAUSAGE CASINGS

QUALITY STRENGTH SERVICE

NEW YORK, N.Y.
276 Fifth Ave.

BOSTON, MASS.
78-80 North St.

CLASSIFIED ADVERTISEMENTS

Advertisements on this page, \$3.00 an inch for each insertion. Position Wanted, special rate, \$2.00 an inch for each insertion. Minimum Space 1 inch, not over 48 words, including signature or box number. No display. Remittance must be sent with order.

Position Wanted

A-1 Sausagemaker

A-1 sausagemaker desires position. Can produce any kind of sausage, meat loaf, boiled ham, etc. Also experienced in killing, cutting, curing and smoking. Will go anywhere on trial, large or small plant. W-187, The National Provisioner, 407 S. Dearborn St., Chicago, Ill.

Sausagemaker

Position wanted in small or medium-sized plant. Can make complete line of sausage, specialty loaves, boiled, baked and barbecued hams, jellied and glazed meats, etc. Can turn out attractive product profitably. Go anywhere. C. B., 419 South A St., Arkansas City, Kans.

Controller

Executive, expert packinghouse accountant, thorough knowledge of operating costs, practical plant and sales experience, now employed, seeks connection with broader responsibility where these qualifications could be used to advantage. College graduate, age 40. Locate anywhere. W-188, The National Provisioner, 295 Madison Ave., New York City.

Sausage Foreman

Expert sausagemaker wants connection with large or small concern. Make all kinds of high-grade and plain sausage. Can go anywhere. References. W-182, THE NATIONAL PROVISIONER, 407 S. Dearborn St., Chicago, Ill.

Killing and Cutting Foreman

Position wanted by experienced hog killing and cutting foreman. Willing to leave town. W-174, THE NATIONAL PROVISIONER, 407 S. Dearborn St., Chicago, Ill.

Canned Food Expert

Position wanted as manager or superintendent by expert canning and packinghouse man, now employed. Many years' experience handling meats, specialties, fruits, vegetables, etc. Quality products, low costs. Best references. Go anywhere, any time. W-161, The National Provisioner, 407 S. Dearborn St., Chicago, Ill.

Expert Sausagemaker

Expert sausagemaker wishes steady position with large or small plant. Guarantees quality sausage, smoked and baked hams and all kinds of delicatessen. Know costs and yields. W-162, The National Provisioner, 407 S. Dearborn St., Chicago, Ill.

Position Wanted

Ham and Beef Boner

Steady position wanted by first-class ham and beef boner, German, 29 years old. Willy Mueller, 227 E. 66th St., New York City.

Superintendent

Over 22 years' practical general packinghouse operating experience, all departments: beef or pork, killing, cutting, processing, manufacturing, etc. Can handle labor efficiently, operate economically, produce quality products. Several years general superintendent medium and small plants. Excellent references. W-179, The National Provisioner, 407 S. Dearborn St., Chicago, Ill.

Sausagemaker

Steady position wanted by all-around sausagemaker with experience. Will go anywhere, city or country. Good references on request. W-181, THE NATIONAL PROVISIONER, 407 S. Dearborn St., Chicago.

Equip. Wanted & for Sale

Machinery

Wanted, 1 good used belly roller or side roller; 1 "Boss" cutter; one casing slicing machine for saving beef rounds and middles. State age, make, length of time in service, lowest cash price. H.P. with motor attached. Only direct drive can be used. State whether D. C. or A. C. Give full information first letter. W-186, The National Provisioner, 407 S. Dearborn St., Chicago, Ill.

Machinery

Want to buy good used lard carton filler, ham molds, electric scribe saw and one 20- to 30-ton York or Vilter ice machine, motor driven. Must be in good condition. W-189, The National Provisioner, 407 S. Dearborn St., Chicago, Ill.

Equipment for Sale

For sale, the following machinery in good condition: One 80-h.p. upright boiler; one Hummer screen; 1 Worthington pump; 1 jet condenser; 2 pipe cutting and threading machines, 4 and 6 in.; 1 Hydraulic pump; 1 Fairbanks tank scale; 1 Williams hammer mill. Atlan Soap Works, Inc., 142-146 Logan Ave., Jersey City, N. J.

Rendering Equipment

For sale, recessed filter presses, all sizes; lard rolls; Dopp jacketed kettles; hammer mills; disintegrators; melters; cookers; mixers; ice machines; boilers; pumps; etc. Send for latest bulletin. What machinery have you for sale? CONSOLIDATED PRODUCTS CO., INC. 14-19 Park Row, New York City

Business Opportunities

Packing Plant

For sale, small packing plant in New Jersey fully equipped. Will sell outright or one-half interest. FS-190, THE NATIONAL PROVISIONER, 295 Madison Ave., New York City.

Partner Wanted

Will sell half interest in wholesale and retail meat business, centrally located in New England. Two trucks handling 120 stores within 40-mile radius of plant; substantial city and country trade. Prefer man who can make sausage, handle retail end and also groceries. W-185, The National Provisioner, 295 Madison Ave., New York City.

Slaughterhouse

For rent or sale, brick building, smokehouse, four large coolers; York ice machine; all kinds of machinery, like new, for making 15,000 pounds weekly. Will sell all machinery for \$6,000 and will let plant at reasonable rent. Wonderful opportunity for hustler. Owner wants to retire. If interested, write H. G. Douthett, New Brighton, Penn.

SELL SURPLUS EQUIPMENT

The classified columns of THE NATIONAL PROVISIONER offer a quick, resultful method of selling equipment you no longer need at negligible cost.

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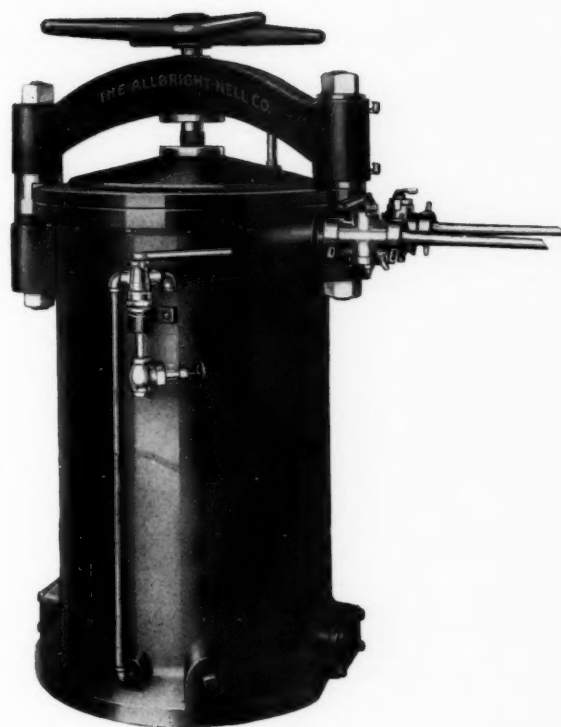
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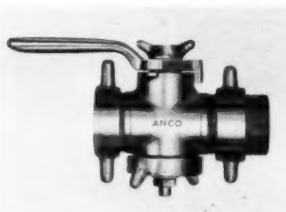
SANITARY

Anco Sausage Stuffers are of the latest improved design, incorporating in their construction every possible feature of safety, sanitation, and quick operation. The safety rings, pistons, and cylinder are made of nickel iron polished to a glass like finish. Pistons have a unique means of holding rubber gaskets with an even pressure against the cylinder wall. When pressure is released, the pistons go down *instantly*. Covers close *quickly* and *perfectly*. The cocks and stuffing horns are made of non-corrosive metal. There are 5 sizes of Anco "fool proof" Sausage Stuffers.



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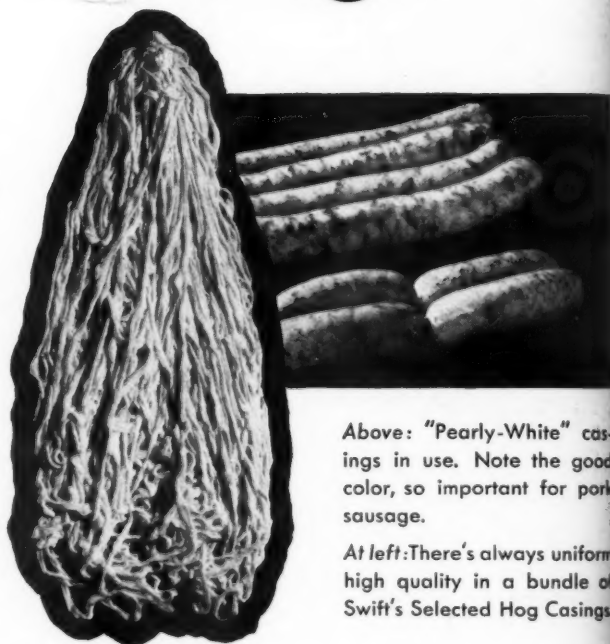
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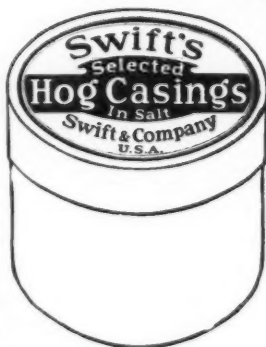
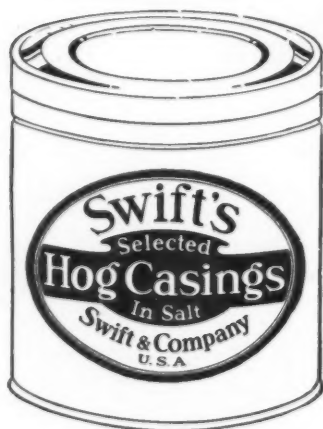
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